



[SITE MAP](#) • [MY RECIPE BOX](#) | [NEWSLETTERS](#) • [MAKE US YOUR HOMEPAGE](#)

**Recipes**    **Topics**         Search Tips

[Shop](#)   [TV](#)   [Cooking](#)   [Party Ideas](#)   [Quick & Easy](#)   [Get Healthy](#)   [Tasty Travel](#)   [Kitchen Design](#)   [Videos](#)

**Search**  
   
 RECIPES    TOPICS

- COOKING**
- Baking
  - Cooking Guides
  - Cooking Demos
  - Cooking For Kids
  - Culinary Q&A
  - Encyclopedia
  - Holiday Baking
  - Power Search
  - Recipe Collections
  - Recipes of the Day
  - Recipe Video of the Day



**Find a TV Show**  
  
[Today's TV Schedule](#)

**Find an Episode**  
  
 Episode Topic  
  
 Or was shown during

**Sponsor Recommendations**

Introducing SPLENDA  
 ©Flavor Blends for Coffee

[Home](#) > [Recipes](#)

    

## Spicy Baked Macaroni

Recipe courtesy Giada De Laurentiis  
 See this recipe on air Tuesday Feb. 27 at 1:30 PM ET/PT.  
 Show: [Everyday Italian](#)  
 Episode: [Awards Party](#)

- Salt
- 1 pound elbow macaroni pasta
  - 3 tablespoons extra-virgin olive oil
  - 1/2 pound assorted mushrooms, quartered
  - 1 onion, chopped
  - 2 cloves garlic, chopped
  - 1 (14.5-ounce) can diced tomatoes
  - 1 (10-ounce) package frozen spinach, thawed and drained of excess liquid
  - 1/2 teaspoon red pepper flakes
  - 1/2 cups bread crumbs
  - 1/4 cup grated Parmesan, plus 1/3 cup
  - 1/4 cup Romano, plus 1/3 cup
  - 2 tablespoons butter, softened, plus 2 tablespoons
  - 12 ounces mozzarella cubed (about 2 cups)
  - 1/4 teaspoon freshly ground nutmeg

Preheat the oven to 350 degrees F.

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain pasta.

In a large skillet, heat the olive oil over medium heat. Add the mushrooms, onion, and garlic. Cook until the mushrooms are tender and the onion is golden, about 7 minutes. Add the tomatoes, spinach, and red pepper flakes. Stir to combine and cook until heated through, about 5 minutes.

In a small bowl, mix together the bread crumbs, 1/4 cup Parmesan, and 1/4 cup Romano. Spread the softened butter in a 9 by 13-inch glass baking dish and sprinkle half of the bread crumb mixture inside the dish to coat.

In a large bowl combine the vegetable mixture with the cooked macaroni, cubed mozzarella, the remaining Parmesan and Romano cheeses, and the nutmeg. Spoon into the prepared baking dish, top with the remaining bread crumb mixture, and dot the top with the remaining butter. Bake until the top is golden brown, about 30 to 40 minutes.

### Other Recipes from this Episode

- [Bollito Misto](#)
- [Spiced Chocolate Budino](#)

### Recipe Summary

**Difficulty:** Easy  
**Prep Time:** 30 minutes  
**Cook Time:** 1 hour  
**Yield:** 8 to 10 servings



**USER RATING** ★★★★★

    
[Ratings & Reviews FAQ](#)

**WATCH YOUR SAVINGS GROW.**  
**5.25%**  
 ANNUAL PERCENTAGE YIELD\*  
 NO MONTHLY FEES - NO MINIMUMS  
 Open an account :

**Ads by Google**  
[Weight Watchers Recipes](#)  
 Find 100's of delicious & healthy recipes. Official Site - Go Now!  
[www.WeightWatchers.com](http://www.WeightWatchers.com)  
[Cooking with Velveeta](#)  
 Free Velveeta Recipes, Coupons, Tips, Savings & More in your Inbox  
[ShoppingBookmarks.com](#)

- Great dinner ideas:**
- [Chicken](#)
  - [Beef](#)
  - [Shrimp](#)
  - [Pasta](#)
  - [Pork](#)



Comparison Shop for Home Gifts & Patio Furniture at Shopzilla & BizRate

© 2007 Scripps Networks, Inc. All rights reserved.