

Rotini and Salami Casserole

This is a great potluck dish or a main entree for dinner. It's very heavy, so a small portion goes a long way.

Recipe by [Hailey Stanley](#) | Created on **Mar 10, 2022**

Ingredients

- 1 (16 ounce) package uncooked rotini pasta
- 2 (28 ounce) jars pasta sauce
- ½ pound salami, cubed
- 2 (8 ounce) packages shredded Italian cheese blend
- 8 (1 ounce) slices provolone cheese
- Italian seasoning to taste

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Bring a large pot of lightly salted water to a boil. Place rotini in the pot, and cook for 8 to 10 minutes, until al dente. Drain, and mix with the pasta sauce to coat.
- Scoop half the pasta and sauce into a large casserole dish. Layer with 1/2 the salami, and 3/4 of the shredded cheese. Cover with remaining pasta mixture, layer with remaining salami and shredded cheese, and top with provolone slices. Sprinkle with Italian seasoning.
- Cover with aluminum foil, and bake 35 minutes in the preheated oven, until bubbly.

Nutrition Facts

Serving: **10 servings** | Calories: **613.2 kcal** | Carbohydrates: **56.8 g** | Protein: **29.2 g** | Saturated fat: **15 g** | Cholesterol: **74.7 mg** | Sodium: **1663.9 mg** | Fiber: **5.6 g** | Sugar: **15.5 g**

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