



"Bake what you love and love what you bake" Established 2005

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BAKED ZITI

Prep time: 20 minutes

Serves 6 to 8 people

Here is what you need:

- 1 pound box cooked and cooled ziti pasta
- 1 pound ricotta cheese
- 1 egg, slightly beaten
- 2 tablespoons grated Parmesan cheese
- ¼ teaspoon salt
- Pinch black pepper
- 1 heaping teaspoon dried parsley (optional)
- 2 cups shredded mozzarella
- 4 cups tomato sauce

Here is how you do it:

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, combine add pasta. Remove one heaping tablespoon of ricotta cheese and place in with the pasta.

Add to the container of ricotta cheese one egg, salt, and pepper; stir well. Pour into the bowl of pasta, then add grated cheese, parsley, and 1 cup shredded mozzarella cheese; stir to combine.

In a 9 X 13-inch baking pan, pour 1 to 1 ½ cups sauce just enough to cover the bottom of the pan. Pour pasta mixture over the sauce-prepared pan. Cover with remaining sauce, and place ziti pan on top of a cookie sheet and bake for 30 minutes. Remove pan from oven and add shredded cheese; bake for an additional 15 minutes. Remove from oven, and cool for 10 minutes before serving.