

Baked Ziti

Servings: 8

Prep Time: 30 minutes

Cook Time: 40 minutes

Ingredients

- 1 lb ground meat (lean beef, turkey, or mild Italian sausage)
- 2 cups of shredded low moisture mozzarella cheese
- $\frac{3}{4}$ cup of shredded parmesan cheese
- 2 cups of penne, rigatoni, or ziti pasta
- 1 24oz jar of pasta sauce (Prego Tomato, Basil, and Garlic or a favorite Marinara sauce)

9X12 baking dish

Instructions

- Pre - heat oven to 375 degrees

While the oven gets hot

- Boil pasta until tender – drain and cool with cold water
- Brown meat – set aside allow to cool
- In a bowl, mix 1 and $\frac{1}{2}$ cup of mozzarella cheese and $\frac{1}{2}$ cup of parmesan cheese
- Place the cooked pasta into the baking dish and cover with the meat
- Then cover the meat with the mixed mozzarella and parmesan cheeses
- Pour the pasta sauce over the pasta, meat, and cheese until it covers.
- Sprinkle the remaining mozzarella and parmesan cheese over the sauce.
- Cover with aluminum foil, place into the oven, and bake for 30 minutes
- Remove baking dish from the oven, remove foil cover, and then return to oven for an additional 10 minutes
- Allow to cool for 5 minutes before serving