

BAKED ZITI

- 1 lb. ziti, cooked and drained
- 15 oz. ricotta cheese
- 8 oz. mozzarella cheese, shredded
- 1 egg, slightly beaten
- 1 tsp. salt
- 1/4 tsp. pepper
- 3 1/2 cup spaghetti sauce, divided
- 1/4 cup Parmesan cheese

1. In large bowl mix ricotta, mozzarella, egg, salt, pepper and 1 1/2 cups spaghetti sauce.
2. Gently fold in ziti and stir until well coated.
3. Spread 1/2 cup spaghetti sauce on the bottom of the 13x9 inch casserole tin.
4. Pour ziti mixture evenly into dish, top with remaining 1 1/2 cups spaghetti sauce and sprinkle with Parmesan cheese.
5. Bake in preheated 375 degree oven for 30 minutes or until macaroni is heated throughout. Sauce should be bubbly and top of macaroni should be lightly browned.
6. Cover with aluminum foil and add label that says type of casserole and key ingredients. Freeze.

For more recipe ideas go to
jvcbaltimore.org/casserole-recipes

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