

Foster's Body & Paint

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Baked Ziti

Ingredients:

- Reynolds Wrap Non-Stick Foil
- 1 lb. ground beef, browned and drained
- 4 cups (32 oz. jar) chunky garden-style pasta sauce
- 1 Tbsp. Italian seasoning, divided
- 1 pkg. (16 oz.) ziti pasta, cooked and drained
- 1 pkg. (8 oz.) shredded mozzarella cheese, divided
- 1 container (16 oz.) ricotta cheese or cottage cheese
- 1 egg
- ¼ cup grated Parmesan cheese, divided



Preparations:

- 1.) Preheat oven to 350 degrees.
- 2.) Combine ground beef, pasta sauce and 2 tsp. Italian seasoning. Stir pasta into meat sauce; spread half of mixture evenly in pan. Top with half of mozzarella cheese.
- 3.) Combine ricotta cheese, egg, 2 Tbsp. Parmesan cheese and remaining Italian seasoning; spread over mozzarella cheese in pan. Spread remaining pasta mixture over ricotta cheese mixture. Sprinkle with remaining mozzarella and Parmesan cheeses.
- 4.) Cover with Reynolds Wrap Non-Stick Foil with non-stick (dull) side toward food.
- 5.) Bake 45 minutes. Remove foil and continue baking 15 minutes or until cheeses are melted and lightly browned. Let stand 15 minutes before serving.

Makes 8 servings

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