



Baked Ziti



Ingredients:

16 oz. Ziti Noodles

15 oz. Whole Ricotta Cheese

2 Eggs

1 C. Grated Parmesan Cheese, Divided

1 TSP. Salt

¼ TSP. Black Pepper

½ TSP. Garlic Powder

½ TSP. Dried Oregano

1 TBS. Dried Parsley

4 Cups Mozzarella Cheese, shredded

48 oz. Spaghetti Sauce, divided ** (no meat, peppers or mushrooms)

** Choose one of the following: *Bertolli Olive Oil & Garlic (preferred sauce)*, *Classico Tomato & Basil* or *Newman's Own Marinara*

PLEASE DO NOT USE ANY SAUCES WITH MEAT, MUSHROOMS AND/OR GREEN PEPPERS

THIS IS OFFERED TO OUR GUESTS AS A MEATLESS DISH

Directions:

Cook ziti according to package instructions for firm noodles, approximately 9 minutes, drain and let cool slightly. In a large mixing bowl, whisk together ricotta cheese and eggs. Add ½ cup parmesan cheese, salt, black pepper, garlic powder, oregano, parsley, and the shredded mozzarella cheese and stir until mixed well. Add ziti and 3 cups of the spaghetti sauce and stir together. In the pan provided sprayed with non-stick cooking spray, spread 1 cup spaghetti sauce on the bottom, add in ziti mixture, top with remaining 2 cups of spaghetti sauce and spread. Sprinkle remaining ½ cup of grated parmesan on top. Spray foil with non-stick cooking spray, cover and bake at 375°F for 40 minutes or longer until cooked through.

NOTE: Please bring **hot** and ready to serve; there is no available oven space to cook on site

When delivering the baked ziti, please wrap trays completely (all the way around) in foil.

There is no such thing as too much foil to keep it HOT!!!

PLEASE FOLLOW THIS RECIPE AND USE THE PAN PROVIDED DURING SIGN-UP

It is imperative to follow this recipe for the safety of our guests with allergies & to offer a consistent product

We will not be able to use any baked ziti that has not followed this recipe exactly

Drop off is in Room #2 – behind the Parish Center next to the children's playground.

Follow the food drop-off signs when you arrive

