



Baked Ziti



Ingredients:

16 oz. Ziti Noodles

15 oz. Whole Ricotta Cheese

2 Eggs

1 C. Shredded 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 shredded 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 **warm** and ready to serve; (Do not Freeze) there is no available oven space to cook on site

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

(Extra pans and recipes can be picked up in the Church lobby)

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.

Drop-off Date (circle one): Thursday, May 18th Friday, May 19th Saturday, May 20th

Drop-off Time: _____

Follow the food drop-off signs when you arrive

