



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)

Non- Stick cooking Spray

** 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 shredded 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. Cut a piece of foil, long enough to cover the top of the pan and spray with cooking spray. Cut second piece of foil and wrap around the whole pan, fold and secure on the bottom of the pan. Bake at 375°F for 40 minutes or longer until cooked through. If cooking refrigerated ziti add 20 minutes to cooking time.

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