



Baked Ziti 2024



Ingredients:

- 16 oz. Ziti Noodles
- 15 oz. Whole Ricotta Cheese
- 2 Eggs
- 1 cup Shredded Parmesan Cheese,
- Divided 1 tsp. Salt
- ¼ tsp. Black Pepper
- ½ tsp. Garlic Powder
- ½ tsp. Dried Oregano
- 1 tbsp. Dried Parsley
- 4 cups Mozzarella Cheese, shredded
- 48 oz. Spaghetti Sauce, divided (NO MEAT, PEPPER AND/OR MUSHROOM FLAVORED SAUCES).
Choose one of the following approved sauces: ***Bertolli Olive Oil & Garlic (preferred sauce), OR Classico Tomato & Basil.***
- Non-Stick cooking Spray

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

We are not able to serve any ziti not meeting these standards.

This is offered 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. Stir until well mixed.
- To the same bowl, add ziti and 3 cups of the spaghetti sauce; combine.
- Spray the provided pan with non-stick cooking spray; spread 1 cup spaghetti sauce on the bottom, add ziti mixture, top with remaining 2 cups of spaghetti sauce; spread to cover the ziti.
- 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 to the bottom of the pan.
- Bake at 375°F for **30 minutes** until cooked. Please check **to insure top is not burnt!**

IMPORTANT NOTES– PLEASE:

- ▷ Bring **warm** and ready to serve - there is no available oven space to cook on site.
- ▷ Do NOT freeze.
- ▷ Follow this recipe exactly and use the pan provided (pans can be picked up in the church lobby or church office) (Pans =1/2 Steam pans approx. 10 x 12 x 3 inches)
- ▷ Drop off is in Room #2 – behind the Parish Center next to the children’s playground. Follow the “Food Drop-Off” signs. Parking spaces are reserved in front of the Bocce courts.

Drop-off Date (circle one) Thursday Friday Saturday
 Drop off Times - Thursday 2pm to 7pm Friday 10am to 7pm Saturday 10am to 3pm
 Your preferred time for drop-off _____.