



# Baked Ziti 2026

## Ingredients:

16 Oz. Ziti Noodles

15 Oz. Whole Ricotta Cheese

2 Eggs

1 Cup Shredded Parmesan Cheese, Divided

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*

1 tsp. Salt

1/4 tsp. Black Pepper

1/2 tsp. Garlic Powder

1/2 tsp. Dried Oregano

1 tbsp. Dried Parsley

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: **Caution** – use baking sheet to support ziti pan

- 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 1/2 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 no-stick cooking spray; spread 1 cup of spaghetti sauce on the bottom, add ziti mixture, top with remaining 2 cups of spaghetti sauce; spread to cover ziti.
- Sprinkle remaining 1/2 cup of shredded parmesan cheese on top. **Please coat with extra sauce if available.**
- Cut a piece of foil long enough to cover the top of the pan and spray with cooking spray.
- Bake at 375 ° F for **30 minutes** until cooked. **Please check to insure top is not burnt.**
- Cut second piece of foil and wrap around the whole pan, fold and secure it to the bottom of the pan.

## Important Notes: **Please:**

- Bring ziti **unfrozen and warm** for same day serving. There is no oven space available to cook on site.
- Follow this recipe exactly and use the pan provided. Pans can be picked up in the church gathering space or parish office. (Pans=1/2 Steam pans approx. 10x12x2.4 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 Times (circle one)

**Thursday** (12pm to 7pm) (3pm to 5pm) (5pm to 7pm) Your preferred time: \_\_\_\_\_

**Friday** (10am to 3pm) (3pm to 5 pm) (5pm to 7pm) Your preferred time: \_\_\_\_\_

**Saturday** (10am to 12pm) (12pm to 3pm) Your preferred time: \_\_\_\_\_