

Baked Ziti with Ricotta Recipe

Prep Time: 20 minutes | Cook Time: 15 min | Servings: 6-8

Ingredients

- 1 pound ziti pasta
- 2 cups ricotta cheese
- 2 cups shredded mozzarella cheese (plus extra for topping)
- 1/2 cup grated Parmesan cheese (plus extra for topping)
- 1 large egg
- 3 cups marinara sauce (store-bought or homemade)
- 2 cloves garlic, minced
- 1 tablespoon olive oil
- 1 teaspoon dried basil or Italian seasoning
- 2 tablespoons chopped fresh parsley (or 1 tablespoon dried)
- Salt and black pepper to taste

Instructions:

1. Preheat oven to 375°F (190°C)
2. Cook ziti pasta according to package instructions until al dente. Drain and set aside
3. In a skillet, heat olive oil over medium heat. Add minced garlic and sauté until fragrant (about
4. minute)
5. In a large bowl, combine ricotta, 1 1/2 cups mozzarella, 1/4 cup Parmesan, egg, parsley, basil,
6. salt, and pepper
7. Add cooked pasta to the cheese mixture and stir until well combined
8. Spread 1 cup of marinara sauce on the bottom of a greased 9x13 inch baking dish
9. Layer half of the pasta mixture over the sauce
10. Pour half of the remaining sauce over the pasta
11. Repeat with the remaining pasta and top with the rest of the sauce
12. Sprinkle extra mozzarella and Parmesan cheese evenly over the top
13. Cover with aluminum foil and bake for 20 minutes
14. Remove foil and bake for another 10 minutes, or until cheese is melted and bubbly

15. Let cool for 5 minutes before serving. Garnish with extra parsley if desired

Notes

- Serve warm with love. Great for gatherings or weeknight meals.

Estimated Nutrition (per serving):

Calories: 520 kcal

Protein: 29g

Fat: 29g

Carbs: 30g



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