



# ANOTHER QUICK & EASY RECIPE

From MrFood.com



## Better Baked Ziti

What makes this a Better Baked Ziti than your everyday baked ziti recipe? We think it has something to do with the three different cheeses that make it ooey-goey good, but we'll let you decide. One thing is for sure, this easy baked ziti recipe is going to be a hit come dinnertime!

Serves: 6

Cooking Time: 45 min -- 4

### Ingredients:

- 1 pound ziti
- 1 (15-ounce) container ricotta cheese
- 3 cups (12 ounces) shredded mozzarella cheese, divided
- 1 teaspoon garlic powder
- teaspoon salt
- 1 tablespoon chopped fresh parsley
- 1 (28-ounce) jar spaghetti sauce
- cup grated Parmesan cheese



### What To Do:

Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish or 3-quart casserole with cooking spray.

In a large pot of boiling, salted water, cook ziti until just barely tender; drain and place in a large bowl. Add ricotta cheese, 1-1/2 cups mozzarella cheese, garlic, salt, and parsley to the ziti; mix well. Spread half the spaghetti sauce over bottom of prepared baking dish. Spoon ziti mixture into baking dish; cover with remaining spaghetti sauce, then sprinkle with Parmesan cheese. Bake 25 minutes, then top with remaining mozzarella cheese and bake 10 additional minutes, or until heated through.

### Notes

Use your favorite type of flavored spaghetti sauce to add additional flavor to this ziti. And don't worry if you don't have ziti on hand -- just substitute any other equal-sized shape.

Just add our cool and crunchy Chop Chop Salad, and your meal is complete!

