



My Baked Ziti

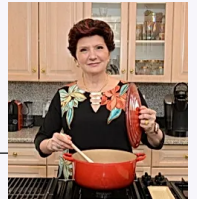
 6 servings

INGREDIENTS

- 1 lb bronze cut ziti
- 1 1/2 quart of meat sauce
- 1 lb ricotta
- 8 Oz fresh mozzarella, diced
- 8 Oz shredded Italian blend cheese
- 8 Oz frozen peas, optional
- Salt and Pepper to taste

DIRECTIONS

1. Begin by cooking the pasta following package directions.
2. Cook the pasta only until it softens, a couple minutes less than the al dente suggested time.
3. Drain pasta and mix with 1 quart of meat sauce.
4. Add ricotta, fresh mozzarella, 1/2 of the shredded cheese, the frozen peas (if using) and salt and pepper to taste.
5. Mix until all pasta is coated.
6. Place a little of the remaining sauce at the bottom of a 13x9 lasagna pan.
7. Add the pasta mixture.
8. Cover loosely with aluminum foil.
9. Bake at 375 for 40 to 45 minutes.
10. Remove foil from pan.
11. Sprinkle the remaining shredded cheese over the top.
12. Place back in oven, uncovered, for 5 additional minutes or until cheese melts.
13. Remove from oven and allow it to sit a few minutes before serving.



NONNA'S TIPS

- Use the best bronze cut pasta you can find for this recipe. Bronze cut pasta is thicker and will hold up better in the oven.
- If you can't find ziti, substitute with any type of pasta you prefer, as long as it's bronze cut.
- You may add cut up meatballs and/or Italian sausage to the mix before baking for a heartier meal.
- You can substitute peas with chopped broccoli or cauliflower.