

Baked Ziti

- 1 pound ziti
- 12 ounces ricotta cheese
- 1 egg
- $\frac{3}{4}$ cup parmesan cheese
- Salt and pepper to taste
- 2 Tablespoons fresh parsley
- 3 cups marinara sauce (I puree one 28+ounce can of whole tomatoes and warm it with 3-4 cloves of minced garlic ... very fresh and tasty.)
- 2 cups grated mozzarella (maybe a little more ... because can you really have too much cheese?!)

Cook pasta according to package directions.

Mix ricotta, egg, $\frac{1}{2}$ of the parmesan cheese, salt, pepper, parsley.

Toss ziti with 2 cups of the sauce.

Put $\frac{1}{2}$ of the tossed ziti in a 9x13 baking dish.

Spread ricotta mixture on ziti.

Sprinkle $\frac{1}{2}$ of the mozzarella on that.

Top with remaining ziti, sauce, parmesan, and mozzarella.

Bake at 350° for 30-45 minutes.

For a little more substance, brown $\frac{1}{2}$ pound of hot Italian sausage and mix into the marinara sauce. Yum.