



Cookology

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## Baked Ziti - Summer Camp

Servings: 1 ▼

Baked Ziti

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### Ingredients

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### Directions

Baked Ziti

Yield: 8 Servings

- 1 pound penne pasta
- Extra virgin olive oil
- 1-pound ground beef or pork
- 1 large onion, chopped
- 3-4 garlic cloves, minced
- 1 teaspoon rosemary
- 1 teaspoon parsley
- 1 tablespoon Italian seasoning
- 1/2 teaspoon red pepper flakes optional
- 4 cups of tomato basil sauce
- 1/2 pound of mozzarella cheese, grated or shredded
- 1 heaping cup of ricotta cheese
- 1 cup grated parmesan

Instructions:

1. Preheat oven to 350
2. Bring salted water to a boil
3. While water is heating up being cooking you ground beef.
4. In a pan on medium heat add beef to the pan. Mix constantly
5. Once your meat begins browning add in your onions, then your garlic. Season with salt and pepper.
6. Turn off heat under meat mixture
7. Drain off any excess oil if needed. Set aside
8. Add pasta and a splash of olive oil, cook until al dante
9. Strain pasta set to the side.
10. In a rectangular pan, spray pan,
11. Mix together noodles sauce and meat mixture
12. Dump everything into sprayed pan
13. Doulup in ricotta cheese, sprinkle on mozzarella cheese
14. Bake at 350 for 20 min or until cheese is melted
15. Enjoy
16. Bake at 350 for 20 min