

## BAKED ZITI

### Ingredients:

15 oz. Ziti Noodles (**Please remove approximately 1 oz. from a 16 oz. box**)  
6 oz. Ricotta Cheese  
2 Eggs; slightly beaten  
1 tsp. Salt  
1 tsp. Garlic powder  
1 tsp. Oregano  
4 Cups Mozzarella cheese; shredded and divided  
56 oz. Spaghetti sauce \*\* (no meat, peppers or mushrooms)

**\*\* Classico Tomato and Basil, Bertolli Olive Oil & Garlic, Ragu 7-Herb, Paul Newman herb etc. PLEASE DO NOT USE ANY SAUCES WITH MEAT, MUSHROOMS AND/OR GREEN PEPPERS**

### Directions:

Cook ziti according to package instructions. In a large mixing bowl, combine ricotta cheese, slightly beaten egg, salt, garlic powder, oregano and 2 cups mozzarella cheese. Add ziti and about 40 oz. spaghetti sauce. Pour mixture into baking pan and top with remaining spaghetti sauce and 2 cups of shredded mozzarella. Spray foil with non-stick cooking spray, cover and bake at 375° for 30 minutes.

**NOTE:** Please bring hot and ready to serve; unfortunately there will be no available oven space. Also, when delivering the ziti, please wrap trays completely in foil.

**\*\*\*Please follow this recipe and please USE THE PAN PROVIDED DURING SIGN-UP. Our goal is to have a consistent product. \*\*\***

Drop off is in Room #2 – behind the church next to the children's playground