

BAKED ZITI

Chefsville Kids

COOKEE'S TOOL KIT

Measuring cups & spoons
Cutting Board
Colander
2 Mixing bowls
Wooden spoon
Pot
Skillet
Adult Supervision



Ingredients

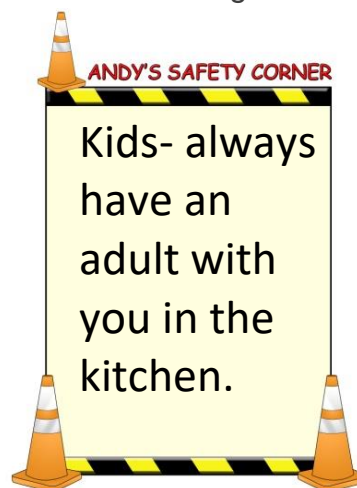
12 ounces uncooked ziti or other small tube pasta
2 pounds ground beef or Italian sweet sausage
Zest of 1 lemon, chopped or grated
1-28 ounce can tomato sauce
2 large eggs, beaten

1 carton (15 ounces) ricotta cheese
2 ½ cups (10 ounces) shredded mozzarella cheese
½ cup grated Parmesan cheese
Salt and pepper

Optional: 1-Tablespoon Fresh herbs: basil, parsley, thyme, marjoram or rosemary preferred, chopped

Directions

1. Cook pasta according to package directions.
2. Meanwhile, preheat oven to 350°F. In a large skillet, cook beef or sausage over medium heat until no longer pink; drain. Stir in tomato sauce.
3. In a large bowl, combine eggs, ricotta cheese, 1 ½ cups mozzarella cheese and the Parmesan cheese, and the lemon zest. Mix.
4. Drain pasta; add to cheese mixture and stir until blended.
5. Spoon a third of the meat sauce into a greased 13x9 inch baking dish; top with half of the pasta mixture. Repeat layers. Top with remaining meat sauce.
6. Cover and bake 30-40 minutes or until a thermometer reads 160°F
7. In a mixing bowl, thoroughly combine all ingredients. Chill in the refrigerator a few minutes to firm up the filling.



Serves: 7-8

Prep time: 5 minutes