

Baked Ziti

- 12 ounces uncooked ziti or small tube pasta
- 2 pounds ground beef or turkey
- 1 jar (28 ounces) spaghetti sauce
- 2 eggs, beaten
- 1 carton (15 ounces) ricotta cheese
- 2-1/2 cups (10 ounces) shredded mozzarella cheese, divided
- 1/2 cup grated Parmesan cheese

Cook pasta according to package directions.

Meanwhile, in a skillet, cook beef over medium heat until no longer pink; drain. Stir in spaghetti sauce.

In a large bowl, combine the eggs, ricotta cheese, 1-1/2 cups mozzarella cheese and Parmesan cheese.

Drain pasta; add to cheese mixture and stir until blended.

Spoon a third of the meat sauce into a greased 13-in. x 9-in. disposable aluminum pan; top with half of the pasta mixture. Repeat layers. Top with remaining meat sauce.

Cover and refrigerate. Put the remaining cup of mozzarella cheese in a ziplock bag and place on top of the casserole when you bring it to church. It will be sprinkled on top during the final 10 minutes of baking at Daily Bread.

Prepare no earlier than Friday before your designated Sunday, unless you plan to freeze the casserole.

Label "For Daily Bread Project" and put in church kitchen freezer (if frozen) or refrigerator.

THANKS FOR HELPING TO FEED OUR NEIGHBORS IN NEED!