



Baked Ziti

16 oz. ziti
1 medium white onion, finely chopped
3 garlic cloves, minced
1 pound ground sausage, browned and drained
Black pepper/ Dried oregano/Dried Basil
28 oz. tomato sauce/ Water
15 oz. Ricotta cheese
1 egg, lightly beaten
Shredded Mozzarella and Parmesan cheese
Olive oil

- Bring a large pot of salted water to a boil. Cook pasta al dente – per package instructions. Drain and set aside.
- Heat a large skillet with some olive oil. Add the onion and cook, stirring occasionally, until onion starts to brown. Add the garlic and cook for a minute. Add the sausage, oregano and basil. Mix well. Add the tomato sauce and some water. Mix well.
- Bring to a simmer and cook for 20 minutes.
- Heat oven to 350 degrees.
- Place the Ricotta cheese in a bowl and gradually add $\frac{3}{4}$ of the sauce. Mix well. Add the pasta, egg and some of the cheeses. Mix well.
- Place the mixed pasta in a casserole dish. Add the remaining meat sauce and top with plenty of shredded cheese.
- Place in oven and bake for about 20 minutes, until sauce is bubbly and cheese is melted.
- Serve and enjoy!

