

BAKED ZITI RECIPE

1 pound dry ziti pasta
1 onion, chopped
1 pound ground beef
2 (26 oz) jars spaghetti sauce

6 oz Provolone cheese, sliced
1 ½ cups sour cream
6 oz mozzarella cheese, shredded
2 TB grated parmesan Cheese

DIRECTIONS:

1. Bring a large pot of slightly salted water to a boil. Add ziti pasta and cook until al dente – about 8 minutes. Drain
2. In a large skillet, brown onion and ground beef over medium heat. Add spaghetti sauce, and simmer 15 minutes.
3. Preheat oven to 350 degrees F. Butter a 9x13 inch baking dish. Layer as follows:
 1. ½ ziti
 2. Provolone cheese
 3. Sour cream,
 4. ½ sauce
 5. Remaining ziti
 6. Mozzarella cheese
 7. And remaining sauce mixture
 8. Top with grated Parmesan cheese
4. Bake for 30 minutes I the preheated oven, or until cheeses are melted.

