

Ree Drummond's Baked Ziti: A Comforting, Cheesy, and Flavor-Packed Pasta Dish

Ree Drummond's Baked Ziti: A Cheesy Hug in a Dish



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 1 pound ziti pasta
- 2 cups marinara sauce
- 15 ounces ricotta cheese
- 2 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 large egg
- 1 teaspoon Italian seasoning
- Salt and pepper to taste

DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. Cook the ziti pasta according to package instructions until al dente. Drain and set aside.
3. In a large bowl, mix together the ricotta cheese, egg, Italian seasoning, salt, and pepper until well combined.
4. In a baking dish, spread a layer of marinara sauce on the bottom. Add half of the cooked ziti, followed by half of the ricotta mixture, and a sprinkle of mozzarella.
5. Repeat the layers, finishing with a generous layer of marinara sauce and the remaining mozzarella and Parmesan cheese on top.
6. Bake in the preheated oven for 25-30 minutes, or until the cheese is bubbly and golden brown.
7. Let it cool for a few minutes before serving. Enjoy!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/ree-drummonds-baked-ziti-a-comforting-cheesy-and-flavor-packed-pasta-dish/>