

Four-Cheese Baked Ziti with Bacon Crust: The Ultimate Comfort Food

If you're craving a hearty and indulgent pasta dish, this



OVEN
375°F

TIME
25-30 min

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INGREDIENTS

For the Ziti: 1 lb ziti or penne pasta

1 jar (24 oz) marinara sauce

1 cup ricotta cheese

1 cup shredded mozzarella cheese

1/2 cup grated Parmesan cheese

1/2 cup shredded Fontina cheese

1/4 cup heavy cream (optional, for extra creaminess)

1/2 tsp garlic powder

1/2 tsp dried oregano

Salt and black pepper to taste

For the Bacon Crust: 8-10 slices of bacon

1/4 cup breadcrumbs

1/4 cup grated Parmesan cheese

1 tbsp olive oil

Instructions:

Cook the Pasta: Bring a large pot of salted water to a boil. Cook ziti according to package instructions until al dente. Drain and set aside.

Prepare the Cheese Mixture: In a large bowl, mix ricotta, mozzarella, Parmesan, Fontina, heavy cream (if using), garlic powder, oregano, salt, and pepper. Stir in half of the marinara sauce.

Assemble the Ziti: Toss the cooked pasta with the cheese mixture until evenly coated. Spread half of the pasta mixture in a greased baking dish. Pour the remaining marinara sauce over the top, then

layer with the remaining pasta mixture.

Create the Bacon Crust: Arrange the bacon slices in a lattice pattern over the pasta. In a small bowl, combine breadcrumbs, Parmesan, and olive oil. Sprinkle the breadcrumb mixture evenly over the bacon.

Bake to Perfection: Preheat your oven to 375°F (190°C). Bake the ziti uncovered for 25-30 minutes, or until the bacon is crispy and the cheese is bubbly.

Serve and Enjoy: Let the baked ziti rest for 5 minutes before serving. Pair with garlic bread or a fresh green salad for a complete meal.

Nutritional Information:

Servings: 6-8

Calories: 580 kcal per serving

Protein: 28g

Carbohydrates: 42g

Fat: 32g

Fiber: 3g

Sugar: 6g

Tips for the Perfect Four-Cheese Baked Ziti:

Cheese Substitutions: Feel free to swap Fontina for Gruyere or use a smoked mozzarella for extra flavor.

Crispier Bacon: For an extra-crispy crust, broil the dish for 2-3 minutes after baking.

Make Ahead: Assemble the dish a day ahead, cover, and refrigerate. Bake when ready to serve.

Vegetarian Option: Omit the bacon and top with more cheese and breadcrumbs for a classic crust.

DIRECTIONS

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18. **This :** Four-Cheese Baked Ziti with Bacon Crust is the ultimate comfort food, perfect for any occasion. Try it tonight and experience a pasta dish that's indulgent, cheesy, and unforgettable. For more incredible recipes, visit [FB Recipes](#).

SWAPS & NOTES

Packed with gooey cheese, rich tomato sauce, and topped with a layer of crispy bacon, this baked ziti is a surefire crowd-pleaser.

I came across this drool-worthy recipe on [FB Recipes](#) and knew it was a must-try!

More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/four-cheese-baked-ziti-with-bacon-crust-the-ultimate-comfort-food/>

What Makes Four-Cheese Baked Ziti with Bacon Crust So Special?

This recipe takes the classic baked ziti to a whole new level with the addition of not one, not two, but four kinds of cheese, combined with a smoky, crunchy bacon crust.