

Easy Crockpot Baked Ziti: A Cheesy, Comforting Dinner Favorite

2 cups mozzarella cheese, shredded



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INGREDIENTS

- 1 lb ziti pasta, uncooked
- 3 cups marinara sauce
- 1 cup ricotta cheese
- 2 cups mozzarella cheese, shredded
- 1/2 cup Parmesan cheese, grated
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- Fresh parsley, to garnish

Instructions:

Prepare the Crockpot: Spray the inside of your crockpot with cooking spray to prevent sticking.

Layer the Ingredients: Spread 1 cup of marinara sauce evenly on the bottom of the crockpot.

Layer half of the uncooked ziti pasta on top of the sauce.

Dollop half of the ricotta cheese over the pasta, spreading gently.

Sprinkle with half of the shredded mozzarella cheese.

Repeat the Layers: Add the remaining ziti, ricotta, and mozzarella in the same order.

Top with Sauce and Seasoning: Pour the remaining marinara sauce evenly over the layers.

Sprinkle with Parmesan cheese, garlic powder, and Italian seasoning for extra flavor.

Cook the Ziti: Cover the crockpot and cook on low for 3-4 hours, or until the pasta is tender and the

cheese is melted. Avoid overcooking to prevent the pasta from becoming mushy.

Garnish and Serve: Once cooked, garnish with fresh parsley for a pop of color and flavor.

Serve warm and enjoy the cheesy, saucy goodness!

Tips for Perfect Crockpot Baked Ziti:

Use Quality Marinara Sauce: A good marinara sauce enhances the overall flavor of the dish.

Don't Stir While Cooking: Layering the ingredients keeps the pasta from becoming mushy.

Customize the Cheese: Swap in provolone or add a sprinkle of shredded Asiago for extra depth of flavor.

Vegetarian Option: Add sautéed vegetables like spinach, mushrooms, or zucchini for a hearty, meat-free version.

Make Ahead: Assemble the ingredients in the crockpot, refrigerate overnight, and start cooking the next day.

Why You'll Love This Recipe:

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16. **Make : Ahead:** Assemble the ingredients in the crockpot, refrigerate overnight, and start cooking the next day.
17. **Why You'll Love This Recipe:** This Crockpot Baked Ziti is a one-pot wonder that's as easy as it is delicious. With minimal prep and a rich, cheesy payoff, it's the perfect dish for any occasion. Whether you're feeding a crowd or enjoying a cozy family dinner, this recipe is sure to become a staple in your meal rotation.
18. **Did you try this recipe?** Share your thoughts in the comments and explore more comforting dishes on I Wuv Cooking. Don't forget to share this recipe with friends and family-they'll thank you for it!

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