

## Turkey Bacon Baked Ziti Muffins: Individual Cheesy Pasta Bakes

Get ready for a delicious storm of flavor and convenience with these incredible



**OVEN**  
**375°F**

**TIME**  
**18-20 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

8 oz ziti pasta  
1 1/2 cups marinara sauce  
1 cup ricotta cheese  
1 1/2 cups shredded mozzarella cheese, divided  
1/2 cup grated Parmesan cheese  
4 slices cooked turkey bacon, chopped  
1 egg  
1/2 tsp garlic powder  
1/2 tsp Italian seasoning  
Salt and black pepper to taste  
Non-stick cooking spray

### DIRECTIONS

1. Let's get these cheesy, savory pasta muffins ready for baking!
2. Preheat : Oven & Prep Muffin Tin: Preheat your oven to 375°F (190°C). Generously spray a 12-cup standard muffin tin with non-stick cooking spray. This is key for easy removal.
3. Cook the : Pasta: Bring a large pot of generously salted water to a rolling boil. Add the ziti pasta and cook according to package instructions until it's just al dente. This means it should still have a slight bite, as it will continue to cook in the oven. Drain the pasta thoroughly and set it aside.
4. Mix the : Filling: In a large mixing bowl, combine the ricotta cheese, the egg, 1 cup of the shredded mozzarella cheese, the grated Parmesan cheese, garlic powder, Italian seasoning, salt, and black pepper. Stir until the mixture is smooth and well combined. Gently fold in the finely chopped cooked turkey bacon and the cooked ziti pasta until everything is evenly distributed.
5. Fill the : Muffin Tin: Spoon the ziti mixture evenly into each cup of the prepared muffin tin. Use the back of the spoon to gently press the mixture down and compact it slightly. This helps the muffins hold their shape. Top each ziti muffin with a generous spoonful of marinara sauce, spreading it lightly over the pasta. Finish by sprinkling the remaining 1/2 cup of shredded mozzarella cheese over the top of each muffin.
6. Bake: Place the muffin tin in the preheated oven and bake for 18-20 minutes, or until the cheese on top is melted, bubbly, and golden brown. The edges of the

pasta should also be slightly crisp.

7. **Cool and : Serve:** Remove the muffin tin from the oven and let the muffins cool in the tin for about 5 minutes. This cooling period allows them to set and makes them much easier to remove without breaking apart. Use a spoon or a small knife to gently loosen them from the cups. Serve warm, with extra marinara sauce for dipping if desired.

## SWAPS & NOTES

**Pasta:** While ziti is classic, penne or rigatoni would also work well in this recipe.

**Bacon:** If you prefer, regular crispy pork bacon can be used instead of turkey bacon.

**Cheese:** Feel free to adjust the cheese blend.

Provolone or a Mexican blend could be added for variety.

## TIPS FOR SUCCESS

**Al Dente Pasta is Crucial:** Don't overcook the ziti initially, or it will turn mushy during baking.

**Grease Generously:** Don't skimp on the non-stick spray in the muffin tin.

It's essential for preventing sticking and ensuring easy removal.

**Compact the Mixture:** Gently pressing the ziti mixture into the muffin cups helps the muffins hold their shape beautifully once baked.

