

Crockpot Baked Ziti: The Easiest Way to Enjoy a Cheesy Italian Classic

Why You'll Love This Recipe



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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
Parsley, for garnish

DIRECTIONS

1. Instructions
2. Prepare the : Crockpot:
3. Spray the inside of your crockpot with cooking spray to prevent sticking. Spread 1 cup of marinara sauce evenly across the bottom.
4. Layer the : Ingredients:
5. Add half of the uncooked ziti as the first layer, followed by half of the ricotta cheese (spooned in dollops) and half of the mozzarella cheese. Repeat the layers with the remaining ziti, ricotta, and mozzarella.
6. Top : It Off:
7. Pour the remaining marinara sauce over the layers, spreading it evenly. Sprinkle Parmesan cheese, garlic powder, and Italian seasoning over the top.
8. Cover the crockpot and cook on low for 3-4 hours, or until the pasta is tender and the cheese is fully melted. Avoid overcooking to prevent mushy pasta.
9. Garnish and : Serve:
10. Once cooked, garnish with fresh parsley and serve warm. Pair with a side salad or garlic bread for a complete meal.

TIPS FOR SUCCESS

Use Quality Marinara Sauce: A good-quality sauce will make a big difference in flavor.

Customize the Recipe: Add cooked ground beef, sausage, or veggies like spinach or mushrooms for extra flavor and texture.

Don't Overcook: Check for doneness after 3 hours to avoid overcooking the pasta.

Why Crockpot Baked Ziti Is a Winner This recipe is a lifesaver for busy days when you want a home-cooked meal without the effort.

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