

## Life-Changing Baked Ziti Recipe You'll Want on Repeat

What Makes This Baked Ziti Special?



**OVEN**  
**375°F**

**TIME**  
**25-30 min**

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**SAVE**  
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### INGREDIENTS

- 1 pound ziti pasta
- 1 jar (24 ounces) marinara sauce
- 1 pound ricotta cheese
- 2 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 egg
- 2 teaspoons dried basil
- 2 teaspoons dried oregano
- 1/2 teaspoon garlic powder
- Salt and pepper to taste
- Fresh basil for garnish (optional)

#### Instructions:

**Prepare the Pasta:** Preheat your oven to 375°F. Cook the ziti pasta according to the package instructions until al dente. Drain and set aside.

**Make the Ricotta Mixture:** In a large mixing bowl, combine the ricotta cheese, 1 1/2 cups of mozzarella, Parmesan, egg, dried basil, oregano, garlic powder, salt, and pepper. Stir until smooth and well mixed.

**Assemble the Dish:** In a large baking dish, spread half of the cooked pasta in an even layer. Top with half of the ricotta mixture, followed by half of the marinara sauce. Repeat the layers, finishing with the remaining mozzarella cheese on top.

**Bake to Perfection:** Place the dish in the oven and bake for 25-30 minutes, or until the cheese on top is melted and bubbly.

**Garnish and Serve:** Once baked, remove the dish from the oven and let it cool for a few minutes. Garnish with fresh basil, if desired, and serve hot.

**Tips for the Best Baked Ziti:**

**Upgrade Your Sauce:** Use a homemade marinara sauce or add fresh garlic and herbs to your jarred sauce for extra flavor.

**Go Meatier:** Browned ground beef, sausage, or turkey can be added to the marinara for a heartier dish.

**Make It Veggie-Friendly:** Stir in some spinach, zucchini, or mushrooms for a boost of veggies.

**Perfectly Bubbly Cheese:** For an extra golden topping, broil the dish for 2-3 minutes at the end of baking.

**Why You'll Love This Recipe:**

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- 9.** Perfectly : Bubbly Cheese: For an extra golden topping, broil the dish for 2-3 minutes at the end of baking.
- 10.** Why You'll Love This Recipe: This baked ziti is a true lifesaver for busy weeknights or when you want to impress guests with minimal effort. It's rich,

satisfying, and versatile-plus, leftovers reheat beautifully! Pair it with a crisp green salad and some garlic bread, and you've got a meal that feels like a warm hug in every bite.

11. Did you try this recipe? Share your thoughts in the comments and let us know if it earned a spot in your comfort food rotation. Don't forget to check out IWuvCooking for more incredible recipes like this one!

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

Original recipe: <https://chefmaniac.com/life-changing-baked-ziti-recipe-youll-want-on-repeat/>