

This Baked Ziti Recipe Feeds a Crowd and Freezes Like a Dream

There are several reasons why this baked ziti recipe stands out from the rest:



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 1 pound ziti pasta
- 2 tablespoons olive oil
- 1 onion, chopped
- 3 cloves garlic, minced
- 1 pound ground beef or Italian sausage
- 2 jars (24 ounces each) marinara sauce
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- Salt and pepper to taste
- 15 ounces ricotta cheese
- 2 cups shredded mozzarella cheese
- 1 cup grated Parmesan cheese

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 375°F (190°C). This ensures that your baked ziti cooks evenly.
- 2.** Cook the : Pasta: In a large pot, bring salted water to a boil and cook the ziti according to package instructions until al dente. Drain and set aside.
- 3.** SautØ the Vegetables: In a large skillet, heat olive oil over medium heat. Add the chopped onion and garlic, sautØing until the onion is translucent.
- 4.** Add the : Meat: Add the ground beef or sausage to the skillet, breaking it apart with a spoon. Cook until browned, about 5-7 minutes. Drain excess fat if necessary.
- 5.** Mix in the : Sauce: Stir in the marinara sauce, oregano, basil, salt, and pepper. Let it simmer for about 5 minutes to meld the flavors.
- 6.** Combine : Ingredients: In a large bowl, mix the cooked ziti with the meat sauce, ricotta cheese, and half of the mozzarella cheese. Stir until well combined.
- 7.** Assemble the : Dish: Spread half of the ziti mixture in a greased 9x13 inch baking dish. Top with half of the remaining mozzarella and half of the Parmesan cheese. Layer the rest of the ziti on top and finish with the remaining cheeses.
- 8.** Bake: Cover the dish with aluminum foil and bake for 25 minutes. Remove the foil and bake for an additional 15-20 minutes, or until the cheese is bubbly and golden.
- 9.** Cool and : Serve: Let the baked ziti cool for about 10 minutes before serving. This allows the layers to set and makes it easier to cut.

TIPS FOR SUCCESS

Make it Vegetarian: Substitute the meat with sautéed mushrooms, spinach, or zucchini for a delicious vegetarian option.

Cheese Variations: Experiment with different cheeses like provolone or gouda for a unique flavor twist.

Herb Infusion: Fresh herbs can elevate the dish.

Consider adding fresh basil or parsley as a garnish before serving.

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

Original recipe: <https://chefmaniac.com/this-baked-ziti-recipe-feeds-a-crowd-and-freezes-like-a-dream/>