

## **Baked Ziti for a Crowd**

*Serves 30*

(Includes directions for making ahead and freezing)

1 16 ounce box ziti, cooked according to directions  
1 ½ lb ground beef or sausage  
3 jars of your favorite pasta sauce (a bit more is helpful to keep it moist)  
30 oz. ricotta cheese  
16 oz. mozzarella cheese, shredded, divided  
2 tsp. basil  
1 tsp. salt  
½ tsp. pepper  
Grated parmesan cheese

Heat oven to 350 degrees. Cook meat in large skillet. Drain. Stir in spaghetti sauce, reserving 1 cup for later; simmer 15 minutes. In small bowl, stir together ricotta cheese, 1 c shredded mozzarella cheese and seasonings. Set aside. Toss pasta with meat sauce. In 13 x 9 x 2 pan, put thin layer of plain sauce (use 1 cup reserved). Spoon half pasta & sauce; spread cheese mixture on top. Sprinkle with parmesan. Layer remaining pasta & sauce, sprinkle with remaining mozz, sprinkle with parmesan. Cover loosely with foil; bake 25 min. Remove foil; bake 5 minutes until bubbly. If freezing, cool to room temp. Cover with plastic wrap, then foil. Freeze. Thaw. Remove plastic wrap and cover loosely with foil before baking.