

Baked Ziti

BAKED ZITI

COOKING: THIS IS COOKED ON A STOVE TOP AND THEN PLACED IN AN OVEN

Preheat oven to 350

ORIGINAL SOURCE

– INGREDIENTS –

1 pound dry ziti pasta

1 onion, chopped – (PREP)

1 pound lean ground beef

2 (26 ounce) jars spaghetti sauce

6 ounces provolone cheese, sliced

1 1/2 cups sour cream

6 ounces mozzarella cheese, shredded

2 tablespoons grated Parmesan cheese

**Once (PREP) Work Marked Above Complete
Time to Cook!**

xxxxxxx **UNIT 1 – NOODLES** xxxxxxxx

Bring water to boil

Add: Salt to taste

Add 1 pound dry ziti pasta

Cook to specifications on pasta box

drain, rinse,

Set aside once cooked

xxxxxxx **UNIT 2 – BEEF/SAUCE** xxxxxxxx

In frying pan or wok

Over Medium/High heat add

Add: 1 onion, chopped – (NEEDS PREP)

Add: 1 pound lean ground beef

Brown ground beef and onion, once completed

Add: 2 (26 ounce) jars spaghetti sauce

Simmer for 15, remove from heat, set aside

xxxxxx **UNIT 3** – COMBINE/LAYER/BAKE xxxxxx

Butter 9×13 inch baking dish

Then layer in the dish the following in this order

Add: ½ of the Ziti Noodles (UNIT 1)

Add: 6 ounces provolone cheese, sliced

Add: 1 1/2 cups sour cream

Add: ½ of sauce mixture (UNIT 2)

Add: remaining Ziti Noodles (UNIT 1)

Add: 6 ounces mozzarella cheese, shredded

Add: The remaining sauce mixture (UNIT 2)

Add: 2 tablespoons grated Parmesan cheese

Cover with foil

Bake at 350 for 30 minutes, or until cheese is melted