Air Fryer Baked Ziti

SERVINGS	SERVING SIZE	EST. PROTEIN / SERVING
8	About 1 1/2 cups	About 18-20 g

Ingredients

- **1 lb (16 oz) dry ziti pasta**
- **4 cups marinara sauce**
- **10 2/3 oz low-moisture mozzarella, Fontina, or Gouda**, shredded
- **1 1/3 oz Parmigiano Reggiano**, finely grated
- **2/3 oz Romano**, finely grated (optional)
- **2/3 oz Asiago**, finely grated (optional)
- **Salt**, for the pasta water
- **Nonstick cooking spray**
- **Extra mixed cheese**, for topping as desired
- **Panko breadcrumbs**, a light sprinkling per ramekin

Directions

1. **Cook the pasta.** Boil ziti in salted water for **2 minutes less** than the package al dente time. Drain.
2. **Mix.** Mix the pasta with **all 4 cups marinara**, **10 2/3 oz mozzarella, Fontina, or Gouda**, and **1 1/3 oz Parmigiano Reggiano**. If using, mix in **2/3 oz each Romano and Asiago**. All measured cheese goes into the pasta.
3. **Assemble.** Spray eight **16 fl oz ramekins**. Divide the pasta mixture among them. Leave **1/2 inch headroom**; use an extra ramekin if needed.
4. **Prepare the topping blend.** Mix extra shredded or grated cheeses of your choice in a resealable storage bag. Use as much of each as you like; no measured amount is required. Refrigerate the bag for sprinkling over portions when cooking.
5. **Store.** Cover the ramekins and refrigerate within **2 hours** for **3-4 days**, or freeze for **up to 3 months**. Keep the topping bag in the **refrigerator, not the freezer**, and follow the cheese package storage guidance. For longer storage, prepare the topping blend closer to cooking time.

Cook & Reheat

Air fryer:

Refrigerated or Thawed - Unbaked: Preheat to **325°F**. Take one broiler-safe ramekin rated for cooking from refrigerator temperature straight from the fridge. Remove its storage lid. Add extra mixed cheese to taste and a light sprinkling of panko. Secure foil over the rim, leaving room for airflow around the ramekin. **Bake 15 minutes at 325°F**. If the center is below **165°F**, continue covered, checking every **3 minutes**. Remove the foil and **Broil at 425°F for 2 minutes**, checking the topping as it browns. **Rest 2 minutes** before serving.

Frozen - Unbaked: Thaw in the refrigerator, then follow the directions above. Use ramekins rated for freezing, cooking from refrigerator temperature, and broiling.

Thawed - Cooked: For cooked leftovers, preheat to **325°F**; select **Bake**. Cover with secured oven-safe foil or a lid. Check after **5 minutes**; continue in **2-3-minute increments** to **165°F**.

Frozen - Cooked: Thaw in the refrigerator first, then follow the thawed reheating directions.