Baked Ziti

SERVINGS	SERVING SIZE	EST. PROTEIN / SERVING	TOTAL / HANDS-ON
8	About 1 1/2 cups	About 18-20 g	70 min / 25 min

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

Directions

1. **Prepare.** Heat the oven to **375°F**. Lightly spray a deep **9 x 13-inch baking dish** (at least 3 1/2 quarts).
2. **Cook the pasta.** Bring a large pot of salted water to a boil. Cook the ziti for **2 minutes less** than the package's al dente time; it should still be firm. Drain.
3. **Warm the marinara.** Heat the prepared marinara in the empty pot over medium-low heat until hot.
4. **Combine and assemble.** Take the pot off the burner. Mix all the sauce with the pasta and **all the measured cheeses you are using**. Transfer to the baking dish.
5. **Bake covered.** Cover with foil and bake **20 minutes**. Check the center. If below **165°F**, keep covered and check every **5 minutes** until it reaches 165°F.
6. **Melt the topping.** Uncover and sprinkle on extra mixed cheese from your refrigerated topping bag, as desired. Bake **5-8 minutes**, just until melted, checking after **5 minutes**.
7. **Rest and serve.** Let stand for **10 minutes** before serving. Divide into **8 equal portions**.

Store & Reheat

Refrigerate in shallow containers within **2 hours**; use within **3-4 days**. Freeze portions for **3 months**.

Oven:

Thawed: Thaw in the refrigerator. Preheat **350°F**. Put one serving in a tightly covered metal oven-safe dish with a splash of water. First check **10 min**; continue every **3-5 min** to **165°F**.

Frozen: Preheat **350°F**. Put one frozen serving in a tightly covered metal oven-safe dish with a splash of water. First check **25 min**; continue every **3-5 min** to **165°F**.

Air fryer:

Thawed: Thaw in the refrigerator. Preheat to **325°F**; select **Bake**. Put one serving in a tightly covered metal oven-safe dish with a splash of water. First check **5 min**; continue every **2-3 min** to **165°F**.

Frozen: Preheat to **325°F**; select **Bake**. Put one frozen serving in a tightly covered metal oven-safe dish with a splash of water. First check **15 min**; continue every **2-3 min** to **165°F**.

Microwave:

Thawed: Thaw in the refrigerator. Put one serving in a microwave-safe dish with a splash of water. Cover loosely; heat in **30-60 sec** bursts, stirring, to **165°F**.

Frozen: Put one serving in a microwave-safe dish; defrost until breakable. Add a splash of water and cover loosely. Heat in **30-60 sec** bursts, stirring, to **165°F**.

Pan Size Options

Pan dimensions are **length x width x depth, in inches**. Pasta and cheese amounts are given by **weight**.

Ingredient / Detail	9 x 5 x 2 1/2	8 x 8 x 2	13 x 9 x 2
Dry Ziti Pasta	6 oz (170 g)	8 oz (227 g)	16 oz (454 g)
Marinara Sauce (total)	1 1/2 cups	2 cups	4 cups
Mozzarella, Fontina, Or Gouda	4 oz (113 g)	5 1/3 oz (151 g)	10 2/3 oz (302 g)
Parmigiano Reggiano	1/2 oz (14 g)	2/3 oz (19 g)	1 1/3 oz (38 g)
Romano (optional)	1/4 oz (7 g)	1/3 oz (9 g)	2/3 oz (19 g)
Asiago (optional)	1/4 oz (7 g)	1/3 oz (9 g)	2/3 oz (19 g)
Extra Mixed Cheese For Topping	As desired	As desired	As desired
Salt For Pasta Water	To taste	To taste	To taste
Nonstick Cooking Spray	As needed	As needed	As needed
Covered Bake (min)	15	15	20
Uncovered Bake (min)	5-8	5-8	5-8
Servings	3	4	8
Serving Size	About 1 1/2 cups	About 1 1/2 cups	About 1 1/2 cups
Est. Protein / Serving	About 18-20 g	About 18-20 g	About 18-20 g

Use Your Chosen Pan Size

1. **Measure and assemble.** Use your pan's column with the page 1 method. Warm the marinara and mix **all of it** with the pasta. Do not add a separate sauce layer.
2. **Mix the cheese.** Fold **all the measured cheeses you are using** into the pasta mixture. Keep extra mixed cheese for topping. Leave about **1/2 inch below the pan rim**.
3. **Bake covered at 375°F.** Start with freshly assembled, warm ziti. Cover with foil and check at the time above. Continue covered, checking every **5 minutes**, until the center reaches **165°F**.
4. **Melt the topping.** Uncover and sprinkle on extra mixed cheese as desired. Bake **5-8 minutes**, just until melted. Start checking after **5 minutes**. Rest **10 minutes** before serving.