



No-Boil Baked Ziti



This recipe calls for:

Traditional Sauce

Hearty Traditional Sauce

Tomato, Garlic & Onion Sauce

Chunky Marinara Pasta Sauce

Prep time

10 minutes

Cook time

1 hour

Servings

4

Ingredients

- 1 jar RAGÚ® Old World Style® Traditional Sauce
- 1 1/2 cups water
- 1 container, 15 oz. Ricotta cheese
- 2 cups shredded Mozzarella cheese, (about 8 oz.)
- 1/4 cup grated Parmesan cheese
- 8 ounces uncooked ziti pasta

Instructions

1. Preheat oven to 400°F.
2. Combine sauce with water in large bowl. Stir in Ricotta cheese, 1 cup Mozzarella cheese and Parmesan cheese, then uncooked ziti.
3. Evenly spoon ziti mixture into 13 x 9-inch baking dish. Cover tightly with aluminum foil and bake 55 minutes.
4. Remove foil and sprinkle with remaining 1 cup Mozzarella cheese. Bake uncovered an additional 5 minutes. Let stand 10 minutes before serving.

Tip: Add a Mexican twist to this recipe by using Pepper Jack cheese instead of Mozzarella and tossing in some corn.