



## 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.