

Sbarro Baked Ziti

By Thom7747 from keyingredient.com

Ingredients

2 pounds ziti pasta, uncooked
2 pounds ricotta cheese
3 ounces Romano cheese, grated
3 cups tomato sauce, divided
1/4 teaspoon black pepper
1 1/2 pounds Mozzarella cheese, shredded

Instructions

1. Preheat oven to 350°F.
2. Cook Ziti according to package directions until al dente, stirring often.
3. Drain well, but DO NOT RINSE.
4. Combine ricotta, Romano, 2 3/4 cups tomato sauce and pepper in large mixing bowl. Gently combine cooked ziti with cheese/sauce mixture.
5. In a 13 by 9 by 2 inch pan, spread the 1/4 cup reserved sauce.
6. Add ziti. Top with mozzarella cheese.
7. Cover loosely with aluminum foil and bake until mozzarella is thoroughly melted, about 12-15 minutes.
8. Serve with garlic bread and additional sauce if desired.

Katie's notes: I only had 12 ounces of pasta, so I used less of everything but didn't measure it- this recipe is very forgiving. I baked my smaller portion in a bread pan and it worked great.