



# Baked Ziti

## Ingredients:

2 cups [crockpot spaghetti sauce](#)  
1 lb penne pasta  
1, 15oz whole milk ricotta  
2 cups shredded mozzarella cheese, divided  
3/4 cup grated parmesan cheese  
2 tsp salt  
1 tsp black pepper

Cook pasta according to package directions in a large pot of salted water. Drain and set aside.

## Directions:

In a large bowl, mix parmesan, salt, pepper and ricotta until thoroughly combined. With a silicone spatula stir in 1 cup mozzarella until well mixed.

Add prepared crockpot spaghetti sauce to cheeses, and mix until thoroughly combined. The filling should be a pepto bismol pink almost kind of orangey.

Add cooked and drained pasta to cheese and sauce filling, and stir with a silicone spatula until all of the pasta is coated in the cheesy goodness.

Transfer to prepared baking dish. Top with remaining mozzarella cheese being sure to spread it out evenly across the top.

Bake for 30–45 minutes, or until the inside is bubbly and the cheese is brown. Let sit 5–10 minutes before serving.