Baked Ziti
for the freezer

The Flying Kitchen
Cooking School

by Shannon Vavich

This is the kind of freezer recipe that you can throw together in about thirty minutes. If you'd like to put together multiple dishes to freeze, allow for a couple hours. It's creamy and delicious and such a comforting dish after a long, busy day. Serve with a bagged salad and garlic bread. You'll be really glad you took the time to stock your freezer!

Ingredients:

2 1 pound boxes of penne or ziti pasta
1-2 tablespoons olive oil
2 pounds ricotta cheese
4 eggs
2 32 ounce jars marinara sauce
4-5 cups grated mozzarella cheese

In a large pot, boil the pasta in salted water. Drain the pasta, drizzle with olive oil (to prevent sticking) and set aside.

Either by hand or with a mixer, combine the eggs and ricotta cheese and mix until smooth.

Pour the pasta into two casserole dishes that have been sprayed with nonstick spray. Pour the ricotta egg mixture over each dish of pasta. Mix the ricotta mixture into the pasta a little, then pour a jar of sauce over each dish. Top with mozzarella cheese.

To bake right away, bake covered at 350° for 30-35 minutes. Uncover and bake for 10 minutes more or until the cheese is browned and bubbly.

To freeze, cover with foil and label dish with the date. You can freeze for up to eight weeks. To defrost, place on kitchen counter for about six hours then bake as directed above.

To cook straight from freezer, place frozen ziti in a cold oven and turn the oven to 350°. Bake for 1 1/2 hours, uncover and bake for ten minutes more to brown top.

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