Classic Baked Ziti



Photo from www.soontobecharming.com

Ingredients

16 oz Mueller's Ziti

1 lb lean ground beef

1/2 cup chopped onion

2 cloves minced garlic or 1/2 tsp garlic powder

6 cups meatless spaghetti sauce divided

1 cup pasta water, reserved from cooking Ziti

2 cups (8oz) shredded Mozzarella cheese

1 cup grated Parmesan cheese, divided

Directions

- Slightly undercook Ziti, about 8 minutes
- Drain, reserving 1 cup of the pasta cooking water, cover and set aside
- Preheat oven to 375 degrees
- In large skillet over medium heat cook beef, onion and garlic; stirring frequently 6 to 8 minutes or until beef is browned. Drain excess fat.
- Stir in 5 cups spaghetti sauce and pasta water. Reduce heat and simmer 10 minutes.
- Mix meat sauce mixture with the Ziti.
- Spoon 1/2 of Ziti Mixture into 13" X 9" baking dish.
- Sprinkle with Mozzarella and 1/2 cup Parmesan cheese.
- Top with remaining Ziti mixture and remaining 1 cup spaghetti sauce.
- Sprinkle with remaining 1/2 cup Parmesan cheese.
- Bake 25-30 minutes or until heated through.