

# Baked Ziti and Sausage

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## Servings: 12

*1 pound ziti or mostaccioli,  
cooked as directed, drained  
and set aside*

*1 pound Italian sausage,  
casing removed*

*1 cup onion, chopped*

*3 cloves garlic, pressed*

*1 1/2 jars (28 ounce ea)*

*spaghetti sauce*

*1 can (14.5 ounce) diced*

*tomatoes, undrained*

*2 containers (15 ounce)*

*Ricotta cheese*

*2 eggs, lightly beaten*

*1 tablespoon Italian*

*seasoning*

*1/2 teaspoon black pepper*

*2 cups shredded mozzarella  
cheese*

*1/2 cup Parmesan cheese,  
grated*

## Preparation Time: 40 minutes

Preheat the oven to 350 degrees.

In a skillet over medium-high heat, cook the sausage, onion and garlic until the sausage is browned, breaking into small pieces. Remove from the heat. Drain, if necessary. Stir in the spaghetti sauce and tomatoes. Set aside.

In a bowl, combine the Ricotta cheese, eggs, Italian seasoning and black pepper. Mix well.

Place the cooked ziti in a casserole dish. Add four cups of the sauce mixture. Mix well. Spoon the Ricotta mixture evenly over the ziti. Top with the remaining sauce mixture.

Bake for 45 minutes.

Top with mozzarella and Parmesan cheeses.

Bake for 15 to 20 minutes or until bubbly and the cheeses have melted.

*This dish may be made  
ahead of time.*

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Per Serving (excluding unknown items): 334 Calories; 25g Fat (67.9% calories from fat); 17g Protein; 9g Carbohydrate; 2g Dietary Fiber; 104mg Cholesterol; 620mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Vegetable; 3 1/2 Fat.