

Four-Cheese Baked Ziti

Lisa Varner

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Servings: 8

Preparation Time: 20 minutes

Bake Time: 30 minutes

1 package (16 oz) ziti or small tube pasta
2 cartons (10 oz) refrigerated Alfredo sauce
1 cup (8 oz) sour cream
2 eggs, lightly beaten
1 carton (15 oz) ricotta cheese
1/2 cup grated Parmesan cheese, divided
1/4 cup Romano cheese, grated
1/4 cup fresh parsley, minced
1 3/4 cups part-skim mozzarella cheese, shredded

Preheat oven to 350 degrees.

Cook the ziti according to package directions. Drain and return to the pan.

Stir in the Alfredo sauce and sour cream.

Spoon half into a lightly greased 3-quart baking dish.

In a small bowl, combine the eggs, ricotta cheese, 1/4 cup Parmesan cheese, Romano cheese and parsley. Spread over the pasta.

Top with the remaining pasta mixture.

Sprinkle with the mozzarella and remaining Parmesan.

Cover and bake for 25 minutes or until a thermometer reads 160 degrees.

Uncover and bake 5 to 10 minutes longer or until bubbly.

Per Serving (excluding unknown items): 178 Calories; 15g Fat (75.2% calories from fat); 8g Protein; 3g Carbohydrate; trace Dietary Fiber; 94mg Cholesterol; 184mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.