

BAKED ZITI SOUP KITCHEN

INGREDIENTS:

1 POUND DRY ZITI
5 CUPS TOMATO SAUCE
3 CUPS WHOLE MILK RICOTTA
2 CUPS SHREDDED MOZZARELLA
½ CUP GRATED PARMESAN
6 TABLESPOONS BUTTER

DIRECTIONS:

IN A LARGE POT BRING 8 CUPS OF WATER TO A BOIL. ADD PASTA AND COOK UNTIL AL DENTE, ABOUT 8 MINUTES. DRAIN IN A COLANDER AND SET ASIDE. DO NOT RINSE PASTA WITH WATER.

IN A LARGE BOWL, COMBINE THE TOMATO SAUCE AND RICOTTA AND MIX WELL. ADD THE PASTA AND TOSS GENTLY.

IN A WELL-GREASED ALUMINUM PAN (PROVIDED), ADD THE PASTA MIXTURE. SPRINLE MOZZARELLA AND PARMESAN CHEESES ALL OVER THE TOP. DOT WITH THE BUTTER.

Bake at 350 degrees for about 45 minutes. We will reheat at church before taking to Soup Kitchen.

PLEASE WASH PANS BEFORE USING