

Choco Fever Dream

Baked Ziti – Easy Pasta Casserole

20 min Prep time	**30 min** Cook time	**50 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb (450 g) ziti pasta
- [ ] 1 lb (450 g) ground beef
- [ ] 1 medium onion, diced
- [ ] 3 cloves garlic, minced
- [ ] 24 oz (680 g) marinara sauce
- [ ] 1 cup ricotta cheese
- [ ] 2 cups shredded mozzarella cheese
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 2 tbsp olive oil
- [ ] 1 tsp dried oregano
- [ ] 1 tsp dried basil
- [ ] Salt and pepper to taste

Instructions

1. Preheat the oven to 375°F (190°C). Bring a large pot of salted water to a boil, add the ziti, and cook until al dente, about 8 minutes. Drain and set aside.
2. In a skillet, heat olive oil over medium heat. Add the onion and garlic, sauté until fragrant, then add the ground beef. Cook, breaking it up, until browned. Season with oregano, basil, salt, and pepper.
3. Stir in the marinara sauce, let it simmer for 5 minutes. If you like a little heat, sprinkle a pinch of red pepper flakes – I love that tiny kick.
4. In a greased 9x13-inch baking dish, layer half of the cooked ziti, then half of the meat sauce, dollops of ricotta, and a third of the mozzarella. Repeat the layers, finishing with the remaining mozzarella and Parmesan on top.
5. Cover the dish with foil and bake for 20 minutes. Remove the foil and bake an additional 10-12 minutes, until the cheese is golden and bubbly. Let it rest 5 minutes before serving.

Nutrition per serving

420 kcal	23 g	45 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra flavor, add a splash of red wine to the sauce – omit if avoiding alcohol.
- A handful of fresh spinach folded into the sauce adds a nice green surprise.
- If you prefer a crustier top, broil for 2 minutes after baking.