

Baked Ziti by Lynn's Recipes



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A delicious Ziti recipe that has a little different twist. This one has sour cream which adds a great tang. A great recipe to feed a crowd.

Ingredients:

- 1 pound of dry ziti pasta
- 1 onion, chopped
- 1 pound ground beef
- 2 (25.5 ounce) jars spaghetti sauce
- 6 ounces sliced provolone cheese
- 1-1/2 cups sour cream
- 6 ounces shredded mozzarella cheese
- 3 tablespoons grated Parmesan cheese

Bring large pot of lightly salted water to a boil. Add ziti pasta, cook until al dente, about 8 minutes and drain.

In a large skillet, brown ground beef and onion over medium heat. Drain if needed. Add spaghetti sauce and simmer for 15 minutes. Preheat oven to 350°. Spray a 9x13 inch baking dish with cooking spray. Layer 1/2 of ziti pasta, all of the Provolone cheese, all of the sour cream, 1/2 tomato sauce mixture, remaining ziti, all of the shredded mozzarella cheese, the remaining tomato sauce mixture and finish with all the grated Parmesan cheese.

Bake uncovered in a 350°, preheated oven for 30 minutes.

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