

One Pot Baked Ziti by Lynn's Recipes



Lynn demonstrates how to make a delicious One Pot Baked Ziti. Serve with a green salad and garlic bread for a delicious dinner. I am using a Pampered Chef Everyday Rockcrock that was a gift from my friend and subscriber, Kristy. You can also do this in other types of cookware. Adapted from plainchicken.com.

Ingredients:

- 1 pound Italian Sausage, casings removed
- 1 Tablespoon dried minced onion flakes
- 4 cloves garlic, minced
- 1 (28 ounce) can crushed tomatoes
- ½ teaspoon salt
- ¼ teaspoon red pepper flakes
- 2 teaspoons Italian seasoning
- 2 cups water
- 12 ounces ziti pasta
- ½ cup ricotta cheese
- 1/3 cup heavy cream
- 1 cup shredded mozzarella cheese

Brown Italian sausage in a 9" oven safe pan until browned. Drain fat.

Add onion flakes and garlic. Cook for 30-60 seconds, until fragrant. Stir in tomatoes, salt, red pepper flakes and Italian seasoning.

Add water and ziti. Bring to a boil. Reduce heat to low and cover pan. Simmer for 15-20

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minutes, until pasta is tender.

Remove skillet from heat. Stir in ricotta and heavy cream. Cook on low for 5 minutes. Remove from heat. Top with mozzarella cheese. Broil until cheese is melted and bubbly.

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