

# Pastas



## *Baked Ziti*

*Heather Mooty*

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|---------------------------------|--------------------------|
| 1 lb. dry ziti pasta            | 1 ½ cups sour cream      |
| 1 onion, chopped                | 6 oz. mozzarella cheese, |
| 1 lb. ground beef               | shredded                 |
| 2 (26 oz.) jars spaghetti sauce | 2 Tbsp. grated Parmesan  |
| 6 oz. Provolone cheese, sliced  | cheese                   |

Bring a large pot of slightly salted water to a boil. Add ziti pasta. Cook until done, about 8 minutes; drain. In large skillet, brown onion and ground meat. Add spaghetti sauce and simmer 15 minutes. Butter 9x13-inch dish and layer as follows: ½ ziti, Provolone cheese, sour cream, ½ sauce mixture, remaining ziti, mozzarella cheese, remaining sauce, Parmesan cheese. Bake at 350° until cheeses are melted, about 30 minutes.

## *Mock Lasagna*

*Natalie Horany*

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|-----------------------------|-------------------------------|
| 1 lb. ground meat           | 8 oz. whole grain penne pasta |
| 1 (15 oz.) can tomato sauce | 4 oz. cream cheese            |
| ½ Tbsp. pepper              | 8 oz. sour cream              |
| 1 tsp. garlic salt          | 1 medium onion, chopped       |
| 1 tsp. sugar                | Parmesan cheese, shredded     |

Preheat oven to 350°. Brown ground beef. Add onion, tomato sauce, and spices. Simmer sauce while cooking pasta according to directions.

Next, layer ½ noodles, ½ meat sauce mix, thin slices of cream cheese, sour cream, and then another layer of noodles and sauce. Sprinkle top with Parmesan cheese. Bake 30 minutes.