

Baked Ziti

Ingredients

- 1 lb penne pasta
- 1 Tbsp olive oil
- 1 yellow onion, chopped
- 3 cloves garlic, minced
- 1 lb ground beef
- 1 Tbsp. Italian seasoning
- 1 tsp paprika
- salt & pepper to taste
- 1 jar pasta sauce
- 1/2 cup red wine
- 1 cup ricotta cheese
- 8 oz shredded Italian cheese blend
- 1 cup Parmesan cheese

Directions

Preheat oven to 350°F. Oil a 9"x13" or equivalent size oven-safe dish.

Cook pasta to al dente according to package instructions. Drain and set aside.

Heat oil over medium heat. Add chopped onion and saute, stirring occasionally, until soft. Add minced garlic and cook for a minute. Add ground beef and cook until brown. Add Italian seasoning, paprika and salt and pepper to taste. Add pasta sauce and wine, bring to a boil, then reduce to low and simmer until the beef is cooked through and the wine has evaporated.

Spread a ladle of meat sauce on the bottom of the pan. Add half of the penne. Cover with half of the remaining sauce. Spoon half of the ricotta on top of the sauce and then sprinkle half of the shredded cheese. Repeat with the remaining penne, sauce, ricotta and shredded cheese. Sprinkle the Parmesan cheese on top. Cover pot with lid or aluminum foil. Bake for 20 minutes. Remove lid/foil and bake an additional five minutes or until all the cheese melts/browns.

<http://www.marga.org/food/int/italianamerican/ziti.html>