

Pasta Casserole

Ingredients

1 pound ziti pasta
3 2/3 tablespoons parmesan cheese, grated
32 ounces ricotta cheese
2 cups shredded mozzarella
1 tablespoon minced fresh parsley
1/2 teaspoon pepper
1/4 cup olive oil
3 onions, finely chopped
4 garlic cloves
28 ounces whole tomatoes
6 ounces tomato paste
1 teaspoon salt
1 tablespoon honey
1 teaspoon dried oregano
1 teaspoon basil

Directions

For sauce: Heat oil in a skillet over medium heat. Sauté the garlic and onions until golden, about 10 minutes. Add the tomatoes, crushing with a fork, tomato paste, salt, pepper, honey, dried oregano, and basil. Simmer, covered, for 1 hour, stirring constantly. Set aside and keep warm.

For cheese layer: In a large bowl mix together 3 tablespoons Parmesan cheese, ricotta cheese, mozzarella, parsley, and 1/4 teaspoon pepper; set aside.

Preheat oven to 350 degrees.

Cook the pasta according to package directions.

Spread a small amount of the sauce in the bottom of a 4 quart casserole. Top with one-third of the drained ziti, one-third of the cheese mixture and one-third of the remaining sauce. Repeat the layers.

Top with 2/3 cup Parmesan cheese and bake, uncovered, for 45 minutes.

Serves 12

Est. cooking time: 65 min