



Delicious Baked Ziti

Description

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This delicious baked ziti recipe is perfect for a big family dinner and full of flavor and cheesy goodness. The recipe makes quite a bit so if you have a small family you may want to half the recipe. It's also great as a leftover. It's my friend Christine's go-to recipe and I've made it so

many times that it has now become mine.

It's one of those recipes I make a lot when I'm taking someone a meal because it can be made ahead of time and put in 9 x 13 foil pan. In my opinion, every woman needs one of these types of recipes up her sleeve. I need to come up with a good gluten/carb free option as well. Fortunately there are a lot more gluten-free pasta options on the market now.

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Typically pre Super Bowl I would post [appetizer](#) and game day snacks like this [hot cocktail peanut mix](#) and [spicy garlic chex mix](#), but I thought I'd get out of my box and share a hearty meal that's great for a small group. It's a lot less work than preparing seven different appetizers. Add a big salad and some garlic bread to this dish and you've got a nice Super Bowl meal where you can sit back and enjoy the commercials.

Kansas City was hoping to have another championship trophy to go along with the [Royals](#) this year. I shared a little about KC Chiefs Tailgating in [this post](#) along with links to some delicious bacon recipes. Fortunately there's always next year.

Baked Ziti

Author: Christine McGovern for Joyful Scribblings

Ingredients

- 1 pound Italian sausage or 1/2 pound ground beef and 1/2 pound sausage (I like to use a pound of sweet Italian sausage)
- 1 pound rigatoni pasta
- 16 oz container sour cream
- 2 tbsp butter
- 1-2 jars spaghetti sauce
- 1/2 cup shredded parmesan cheese
- 2 cups sharp shredded cheddar cheese
- 2 cups mozzarella

Instructions

1. Boil pasta and drain.
2. Mix sour cream, 2 tbsp butter and 1/2 cup of parmesan cheese together with hot pasta so the ingredients melt together.
3. Brown meat and drain oil.
4. Add the spaghetti sauce to the meat in the skillet to warm.
5. In a large bowl mix the pasta, meat sauce and 2 cups cheddar cheese.
6. Spread in a 9 x 13 baking pan and top with mozzarella.
7. Bake at 350 degrees for 20 minutes covered. If refrigerated beforehand, heat for 40 min.
8. Uncover and cook 5 more minutes or until cheese is melted.

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