BAKED ZITI

Serves 6-8

Lula

Ingredients

- 1 pound ziti pasta
- 1 tablespoon extra virgin olive oil
- 1 pound bulk Italian sausage
- 1 large onion, chopped
- 1 cup chopped cremini mushrooms
- 3 garlic cloves, chopped
- 1 tablespoon minced fresh basil
- 1 tablespoon Italian seasoning
- 1/2 teaspoon red pepper flakes
- 4 cups jarred marinara sauce
- 1 cup Zinfandel or other red wine
- 8 ounces shredded mozzarella cheese
- 1 cup grated Parmesan cheese
- 1 cup ricotta cheese

Directions

Preheat oven to 350 degrees.

Heat tablespoon oil in a large sauté pan and add sausage. Break up any large chunks and cook until browned.

Add onion and mushroom to the same pan. Sauté until onions are translucent, about 4 to 5 minutes. Add garlic, basil, Italian seasoning, and red pepper flakes. Cook for 1 minute, stirring constantly.

Add marinara sauce and bring to simmer. Cook for 5 minutes. Add wine and cook for another 5 minutes. Season with salt and pepper to taste.

Cook the pasta according to directions until al dente. Drain and add to pasta sauce. Mix well.

Pour the pasta with sauce into a 9x13 baking dish. Add the ricotta cheese in droplets. Top with mozzarella and Parmesan cheeses. Bake uncovered until lightly browned and cheese is melted for about 20 to 25 minutes.