

Ziti Made Easy

A slow-cooker recipe

Ingredients:

- Cooking spray
- 15 ounces ricotta cheese
- 2 eggs
- 1/3 cup fresh chopped basil
- 2 tablespoons minced garlic
- 1 teaspoon salt
- 2 (25-ounce) jars pasta sauce
- 1 (15-ounce) jar tomato sauce
- 1 pound penne pasta, uncooked
- 2 cups freshly grated parmesan cheese
- 1 cup shredded mozzarella



Directions

1. Spray the bowl of the slow cooker with cooking spray.
2. Combine ricotta, eggs, basil, garlic, and salt in a small bowl. Set aside.
3. Combine pasta sauce, tomato sauce, penne pasta, and parmesan cheese in a large bowl. Spoon 1/3 of the mixture into the bowl of the slow cooker, spreading evenly.
4. Top the pasta with half of the ricotta mixture, spreading evenly.
5. Top the ricotta mixture with another 1/3 of the pasta sauce mixture, spreading evenly.
6. Top the pasta sauce mixture with the remaining ricotta mixture, spreading evenly.
7. Top the ricotta mixture with the remaining pasta sauce mixture, spreading evenly.
8. Cover and cook on the high setting for 2–3 hours.
9. In the last 10 minutes, sprinkle mozzarella evenly on top. Cover and allow cheese to melt before serving.

Makes 10 – 12 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.