



Baked Ziti

- 1 16 oz. package ziti (or penne pasta)
- 1 pound mild Italian TURKEY sausage (no pork, please)
- $\frac{1}{2}$ pound ground beef
- $\frac{1}{2}$ cup chopped onion
- 3 cups pasta or spaghetti sauce (approx. 28 oz)
- 1 16 oz package sliced mozzarella cheese
- $\frac{1}{4}$ cup grated Parmesan cheese

1. Cook pasta according to package directions. Drain and set aside.
2. Remove sausage from casing. Cook sausage, ground beef and onion in a skillet over medium heat, stirring until meat crumbles. Drain and return to skillet.
3. Stir pasta sauce and ziti into meat mixture. Lightly grease the aluminum pan. Layer ziti/meat mixture and mozzarella cheese so that there are 3 ziti layers and 2 cheese layers. Sprinkle Parmesan cheese over the top ziti layer.
4. DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL.
5. Tape bottom portion of this page to casserole cover and freeze.

To return frozen casserole: Enter the CME/school building through the lower level door to access the Parish Kitchen. During school hours, please ring the bell and sign in at the school office. Due by Sunday, January 20. Thank you for supporting St. John's Outreach in the community.

ST. JOHN'S EPISCOPAL CHURCH OUTREACH

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1. Completely thaw double covered casserole before baking.
2. Preheat oven to 350 degrees and remove both covers.
3. Bake for 30 minutes or until casserole is hot throughout.