

Baked Ziti Casserole

Ingredients:

- 1 pound of Dry Ziti Pasta
- 1 onion chopped
- 1 pound of lean ground beef
- 2 (26 ounce) jars spaghetti sauce
- 6 ounces provolone cheese sliced
- 1 1/2 cups sour cream
- 6 ounces mozzarella cheese shredded
- 2 tablespoons grated Parmesan cheese

Directions:

1. Bring a large pot of lightly salted water to a boil.
2. Add ziti pasta, and cook until al dente, about 8 minutes; drain.
3. In a large skillet, brown onion and ground beef over medium heat.
4. Add spaghetti sauce, and simmer 15 minutes.
5. Butter a 9" x 13" baking dish.
6. Layer as follows: 1/2 of the ziti, Provolone cheese, sour cream, 1/2 sauce mixture, remaining ziti, mozzarella cheese and remaining sauce mixture. Top with grated Parmesan cheese.
7. Cover and freeze for delivery to church.
8. Attach the following label:

Let defrost in the fridge for 24 hours.

**Bake in an oven preheated to 350 for about 30 minutes,
or until cheeses are melted.**