



Best Baked Ziti Casserole

READY IN



60 min.

SERVINGS



6

CALORIES



541 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- 6 oz ziti uncooked
- 1 lb sausage meat italian
- 18.5 oz available by request from butcher with parmesan canned
- 0.3 teaspoon pepper
- 1 cup ricotta cheese
- 0.3 cup parmesan cheese grated
- 1 eggs
- 4 oz mozzarella cheese shredded
- 1 leaves basil fresh chopped

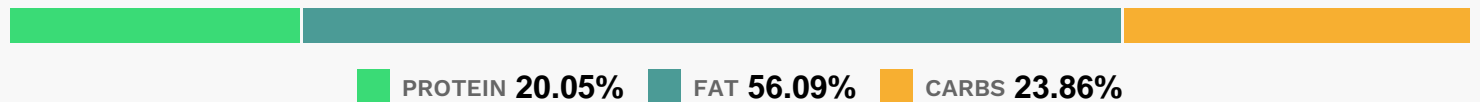
Equipment

- bowl
- frying pan
- oven
- baking pan
- aluminum foil
- glass baking pan

Directions

- Heat oven to 375°F.
- Cook and drain pasta as directed on package. In 12-inch skillet, cook sausage over medium-high heat, stirring occasionally, until no longer pink; drain.
- Add soup, pepper and cooked pasta; stir well.
- In small bowl, mix ricotta cheese, Parmesan cheese and egg.
- Spoon pasta mixture into ungreased 11x7-inch (2-quart) glass baking dish. Spoon ricotta cheese mixture on top; sprinkle with mozzarella cheese. Spray sheet of foil with cooking spray; cover baking dish with foil, sprayed side down.
- Bake 25 to 30 minutes, removing foil last 10 minutes of bake time, until cheese melts and mixture is hot and bubbly.
- Sprinkle with basil.

Nutrition Facts



Properties

Glycemic Index:37.67, Glycemic Load:8.97, Inflammation Score:-4, Nutrition Score:14.260000029336%

Nutrients (% of daily need)

Calories: 540.82kcal (27.04%), Fat: 33.35g (51.3%), Saturated Fat: 13.87g (86.7%), Carbohydrates: 31.93g (10.64%), Net Carbohydrates: 30.3g (11.02%), Sugar: 2.5g (2.78%), Cholesterol: 124.84mg (41.61%), Sodium: 1008.41mg

(43.84%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 26.83g (53.65%), Selenium: 30.84µg (44.05%), Phosphorus: 328.97mg (32.9%), Calcium: 306.02mg (30.6%), Zinc: 3.35mg (22.32%), Vitamin B12: 1.34µg (22.26%), Potassium: 750.68mg (21.45%), Vitamin B3: 4.11mg (20.55%), Vitamin B2: 0.29mg (17.14%), Vitamin B1: 0.25mg (16.58%), Vitamin B6: 0.31mg (15.63%), Manganese: 0.29mg (14.45%), Vitamin A: 589.62IU (11.79%), Magnesium: 36.47mg (9.12%), Iron: 1.61mg (8.92%), Vitamin D: 1.31µg (8.72%), Vitamin B5: 0.87mg (8.71%), Copper: 0.15mg (7.55%), Fiber: 1.63g (6.52%), Folate: 15.91µg (3.98%), Vitamin E: 0.36mg (2.37%), Vitamin K: 1.8µg (1.71%)