

Baked Ziti

Ingredients:

2 pounds ground beef
1 pound mild Italian sausage
1 Yellow Onion diced
1 – 2 containers of sliced mushrooms (chopped even more finely)
2 Jars spaghetti sauce (I usually add a Tbsp. each of Basil, Oregano, Thyme and Rosemary)
8 oz. Mozzarella Cheese
16 oz. Ziti Pasta (or any type of cylindrical shape)
8 oz. Shredded Parmesan Cheese
8 oz. Shredded Mozzarella

Directions

1. Cook Pasta
2. Pre-heat oven to 350
3. Brown hamburger and Sausage together, mix thoroughly. Drain any fat.
4. Remove from pan and set aside.
5. Add a teaspoon full or two of olive to pan and add mushrooms and onions. Sautee until tender and onions are translucent.
6. Add hamburger / sausage mixture back to pan and mix thoroughly.
7. Add two jars of sauce and seasonings. Mix and bring to a simmer.
8. Put $\frac{1}{2}$ of cooked pasta in bowl and add enough sauce to coat completely (will be about $\frac{1}{4}$ - $\frac{1}{3}$ of sauce).
9. Grease 9" x 13" pan. Add pasta / sauce mixture to pan.
10. Cover with a layer of sliced mozzarella cheese.
11. Put the other $\frac{1}{2}$ of cooked pasta in bowl and add enough sauce to coat completely (will be about $\frac{1}{4}$ - $\frac{1}{3}$ of sauce).
12. Add pasta / sauce mixture.
13. Top with shredded parmesan and shredded mozzarella.
14. Bake at 350 degrees for 45 minutes.
15. Take leftover sauce and freeze. Makes enough to make a 9" x 9" baked ziti later or is great as spaghetti sauce.