

The Best Baked Ziti Recipe

Serves: 10 | **Prep Time:** 30 Min | **Cook Time:** 60 Min | **Difficulty:** Easy



INGREDIENTS

- 2 Lbs. Long Ziti Pasta
- 2 Lbs. Ground Beef
- 1 Head Of Cauliflower (Optional)
- 2 Large Onions
- 1 Dozen Large Eggs
- 4 Ounces of an Italian hard cheese like Parmigiano Reggiano
- 32 Fluid Ounces of Pre-made Pasta Sauce
- Salt and Pepper to taste

NOTES

The Burnt Parts Are Best!

DIRECTIONS

1. Preheat oven to 350° F
2. If you choose to use the cauliflower, which is optional, boil the head in salted water until it softens. When it's done, let it cool and break it into smaller pieces.
3. Add the ground beef to a saute pan and brown the meat. Add the onions and soften them up as well. If you cooked the cauliflower (Step 2) add them to the ground meat and onions and saute them a little more. When done, set aside in a bowl to cool.
4. Prepare a large pasta pot with salted water and bring it to a boil. Add the long Ziti pasta and "Par-cook" it until it is bendable, but not fully cooked. Take a couple minutes off the recommended cooking time and it should be close.
5. Beat the dozen eggs and add a handful of the cheeses, salt and pepper.
6. Add olive oil to the bottom of the baking pan, then add a little salt.
7. Add a thin layer of sauce on the bottom, then some of the eggs and top with cheese.
8. Add a layer of pasta, ground beef, onion and cauliflower.
9. Cover with Egg, Sauce and Cheese.
10. Repeat steps 8 and 9 until all of the ingredients are gone.
11. Add a layer of sauce and finally sprinkle cheese on top.
12. Put the pan in the oven uncovered for 45 minutes. After 45 minutes, check to see if it is nicely browned, but not burnt. When it's done, remove it and let it cool a bit.
13. When you are ready to serve, cut it into pieces and top with some pasta sauce and cheese.