

# 5 Cheese Ziti Al Forno

Prep Time:

Cook Time: 35 min

Serves:

## Ingredients:

- 1/2 lb(s) Ziti Pasta (dry)
- 2 cup(s) Tomato Sauce
- 2 cup(s) Alfredo Sauce
- 1/4 cup(s) Ricotta Cheese
- 1/2 tsp(s) Garlic Powder
- 1/8 cup(s) Mozzarella Cheese (Shredded)
- 1 1/2 Tbsp(s) Fontina Cheese
- 1 1/2 Tbsp(s) Romano Cheese (grated)
- 1 1/2 Tbsp(s) Parmesan Cheese (grated)
- 1 1/2 cup(s) Mozzarella Cheese (Shredded)
- 1/4 cup(s) Italian Breadcrumbs
- 1/2 Tbsp(s) Garlic (chopped)
- 1 1/2 Tbsp(s) Vegetable Oil
- 1 1/2 Tbsp(s) Parsley (fresh, chopped)

## Directions:

1. To make Sauce, combine tomato sauce, alfredo sauce, ricotta cheese, garlic powder, shredded mozzarella cheese, and fontina cheese. Set aside.
2. To make Topping, combine Romano, Parmesan, and Mozzarella cheeses, Italian breadcrumbs, garlic, vegetable oil, and fresh parsley. Toss with a fork until thoroughly moistened. Set aside.
3. In a large pot, bring 5 quarts of water to a boil. Cook pasta according to directions.
4. While the pasta is boiling, spray an 8"x10" or 9"x12" baking dish with pan spray. Pour 1/4 cup of the prepared ziti sauce in the dish. Using the bottom of a spoon, spread the sauce evenly.
5. Preheat the oven to 375°. When pasta has finished cooking, drain the excess water and pour pasta into a large mixing bowl. Add the remaining ziti sauce to the hot pasta. Mix thoroughly and pour into the baking dish.
6. Evenly distribute the prepared ziti topping over the pasta.
7. Place on center rack in the oven until top is lightly browned and cheese is bubbling, about 25–35 minutes. Remove from oven and serve immediately.