



# Easy Baked Ziti

## Ingredients:

1 lb. dry tube pasta (ziti or penne work just fine)  
6 cups of [Big Batch Meaty Spaghetti Sauce](#)  
2 cups sour cream  
8-10 slices of not-smoked provolone cheese  
8 oz. shredded mozzarella cheese  
Grated parmesan cheese to taste

## Directions:

Preheat oven to 350°.

Boil the pasta in a large pot of salted water. Cook it for a minute or two less than the time recommended on the box. Drain and rinse it off.

Spray a 9x13" pan with nonstick spray. Layer your ingredients as follows:

1. Half of the pasta
2. Half of the meat sauce
3. All of the slices of provolone (in a single layer)
4. All of the sour cream
5. Half of the pasta
6. Half of the sauce
7. All of the mozzarella

Cover with foil and bake. If your sauce is hot, bake for about 30 minutes. If you are using sauce from the refrigerator (or thawed from the freezer), bake for about 60 minutes.

Remove the foil, sprinkle with some grated parmesan cheese and continue baking for another 5 minutes.

Let stand for 5 minutes before serving.