

Photo
Coming
Soon



The Legendary Five Cheese Ziti

INGREDIENTS

- 1 Lb Ziti Pasta
- 4 Cups Marinara Sauce
- 2 Cups Alfredo Sauce
- $\frac{1}{2}$ Cup Ricotta Cheese
- $\frac{1}{2}$ Cup Fontina Cheese, Shredded
- 2 Cups Mozzarella Cheese, Shredded
- $\frac{1}{2}$ Cup Italian Breadcrumbs
- $\frac{1}{4}$ Cup Romano Cheese, Grated
- $\frac{1}{4}$ Cup Parmesan Cheese, Grated
- 2 Cloves Garlic, Minced

DIRECTIONS

1. Preheat oven to 375°F
2. Cook the ziti until al dente, then drain thoroughly. No pasta water needed—this dish is saucy enough on its own.
3. In a large bowl, combine the cooked pasta, marinara sauce, Alfredo sauce, ricotta cheese, and Fontina cheese. Mix well until everything is evenly coated.
4. Transfer the pasta mixture to a 9x13 baking dish.
5. In a separate bowl, mix together the mozzarella cheese, Italian breadcrumbs, Romano cheese, Parmesan cheese, and minced garlic.
6. Sprinkle the topping evenly over the pasta.
7. Bake for 30–35 minutes, or until the cheese on top is melted, golden, and slightly crisp.
8. Let it sit for 5 minutes before serving.

NOTES

- **Use Homemade Sauces If You Can**
- **Go For Freshly Shredded And Grated Cheese**

Store-bought versions are usually coated in cornstarch to prevent clumping, but that coating can keep the cheese from melting smoothly. Freshly shredded cheese gives you that gooey, stretchy, dreamy texture we all crave in a baked pasta dish.

- **Want A Secret?**

Add a pinch of red pepper flakes to your sauce if you are using jarred marinara sauce to add a little kick and make the flavor pop!