Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Good Food Brings People Together ♥

Bubbie's BAKED ZITI

With Italian Herbs

A cozy baked pasta dish layered with marinara, cheese, and Italian herbs for rich, homemade flavor in every bite!

♥ INGREDIENTS ♥



- 12 oz ziti pasta
- 1 tbsp olive oil
- 1 small onion, diced
- 3 cloves garlic, minced
- 1 (24 oz) jar marinara sauce
- 1 tsp dried basil
- 1 tsp dried oregano
- 1 tsp garlic powder
- ½ tsp onion powder
- ½ tsp salt (or to taste)
- ½ tsp black pepper
- 1 (15 oz) container ricotta cheese
- 2 cups shredded mozzarella cheese, divided
- ½ cup grated Parmesan cheese
- 2 tbsp chopped fresh parsley or basil (optional)

♥ INSTRUCTIONS ♥

1. Preheat oven to 375°F (190°C).
2. Cook ziti according to package directions until al dente. Drain and set aside.
3. Heat olive oil in a large skillet over medium heat. Sauté onion until softened, about 3 minutes. Add garlic and cook for 1 minute.
4. Stir in marinara sauce, basil, oregano, garlic powder, onion powder, salt, and pepper. Simmer for 5 minutes.
5. In a bowl, combine ricotta cheese, 1 cup mozzarella, and Parmesan cheese.
6. In a 9x13-inch baking dish, spread a thin layer of sauce. Add half the ziti, then dollops of the cheese mixture. Repeat with remaining ziti and sauce. Top with remaining mozzarella cheese.
7. Bake for 25–30 minutes, until hot, bubbly, and golden.
8. Let rest for 5 minutes, then garnish with fresh parsley or basil (optional) and serve warm.

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