

Sarnelli House Soup Kitchen Recipe for Baked Ziti

*Please note: You must log your service hours at www.vjm.strataapps.com after you bring in your meal in order to get the service hours. 2 Hours for cooking, 3 hours for serving at Sarnelli.

Ingredients:

2 pounds dry ziti pasta
2 onions, chopped
2 pounds ground meat (beef, chicken, turkey, etc)
4 (26 ounce) cans of crushed tomatoes (or similar)
12 ounces provolone cheese, sliced
12 ounces mozzarella cheese, shredded
1 11"x19" Aluminum pan – that can be thrown away
1 large bag of salad mix
1 jar of salad dressing – Italian or ranch

Directions:

1. Preheat the oven to 350 degrees F (175 degrees C). Butter the 11x19 inch baking dish (use a strong aluminum dish that can be thrown away.)
2. Bring a large pot of lightly salted water to a boil. Add ziti pasta, and cook about 8 minutes; drain.
3. In a large skillet, brown the onion and ground meet over medium heat.
4. Add canned tomatoes and simmer 15 minutes.
5. Layer as follows: 1/2 of the ziti, Provolone cheese, 1/2 sauce and meat, remaining ziti, mozzarella cheese and remaining sauce and meat.
6. Bake for 30 minutes in the preheated oven, or until cheeses are melted.
7. Parents thank you for your guidance in the kitchen!

*Please bring your baked ziti, salad, and dressing in on Thursday morning. It should be in an 11x19 inch aluminum pan. Please make sure it is covered in plastic wrap or aluminum foil and labeled with your name and Sarnelli House. Place the dish in the refrigerator in the kitchenette, which is next to the gym. If this is locked go to the Main Office and ask to be let in. Thank you for your help!