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## Baked Ziti Dinner ♦

Baked Ziti is a classic Italian-American dish that is perfect for a hearty dinner. It consists of ziti pasta, tomato sauce, and a combination of cheeses, all baked to perfection. This dish is loved by both kids and adults alike and is a great option for family gatherings or weeknight dinners.

**Recipe Type:** Standard

**Prep Time:** 20 mins

**Cook Time:** 40 mins

**Total Time:** 60 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 6

**Serving Size:** 100 g

### Ingredients

400 g	ziti pasta
2 c	tomato sauce
200 g	Mozzarella Cheese
200 g	Ricotta cheese
50 g	Parmesan Cheese

<b>1</b>	Egg
<b>pieces</b>	
<b>1 tsp</b>	salt
<b>1 tsp</b>	pepper
<b>1 tsp</b>	dried oregano
<b>10 g</b>	Fresh Basil

## Directions

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### Step 1

#### Preheating

Preheat the oven to 375°F (190°C).

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 2

#### Boiling

Cook the ziti pasta according to package instructions until al dente. Drain and set aside.

**Prep Time:** 10 mins

**Cook Time:** 10 mins

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### Step 3

### Mixing

In a large bowl, mix together the tomato sauce, salt, pepper, and dried oregano.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 4

### Mixing

In a separate bowl, combine the ricotta cheese, egg, and fresh basil. Mix well.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 5

### Layering, baking

In a baking dish, spread a layer of the tomato sauce mixture. Add a layer of cooked ziti pasta on top. Sprinkle with mozzarella and Parmesan cheese. Repeat the layers until all the ingredients are used, ending with a layer of cheese on top.

**Prep Time:** 10 mins

**Cook Time:** 20 mins

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## Step 6

### Baking

Cover the baking dish with foil and bake in the preheated oven for 20 minutes. Remove the foil and bake for an additional 10 minutes, or until the cheese is melted and bubbly.

**Prep Time:** 0 mins

**Cook Time:** 30 mins

## Step 7

Resting

Remove from the oven and let it cool for a few minutes. Garnish with fresh basil leaves before serving.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 320 kcal

**Fat:** 15 g

**Protein:** 18 g

**Carbohydrates:** 30 g

## Nutrition Facts

## Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	18 g	105.88%	105.88%

## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	3 g	7.89%	12%
Sugars	5 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	4 g	N/A	N/A
Saturated Fat	9 g	40.91%	52.94%
Fat	15 g	53.57%	60%
Cholesterol	60 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Vitamin A	10 iu	1.11%	1.43%
Vitamin C	20 mg	22.22%	26.67%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	1 mcg	6.67%	6.67%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	30 mg	3%	3%
Iron	15 mg	187.5%	83.33%
Potassium	400 mg	11.76%	15.38%
Zinc	2 mg	18.18%	25%
Selenium	15 mcg	27.27%	27.27%

## Recipe Attributes

### Cuisines

Italian

Middle Eastern

### Kitchen Tools

Slow Cooker

## Course

Main Dishes

Salads

Sauces & Dressings

## Cooking Method

Frying

Baking

Boiling

Blanching

Sautéing

Roasting

Smoking

Curing

Blending

Grinding

Freezing

Canning

Simmering

Cutting

## Meal Type

Dinner

Supper

## Difficulty Level

Easy

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