



Skillet Baked Ziti

SERVINGS
6

Easy Skillet Baked Ziti made in just 30 minutes with beef, ricotta and mozzarella cheese is an easy, hearty, cheesy dish your family will love!

RECIPE SOURCE
dinnerthendessert.com

PREP TIME
10 MIN

COOKING TIME
30 MIN

TOTAL TIME
40 MIN

Ingredients

1/2 cup ricotta cheese
1 cup Mozzarella cheese (cut into chunks)
8 ounces uncooked ziti pasta
1 teaspoon dried basil
1 teaspoon dried oregano
2 1/2 cups water
1/4 cup tomato paste
2 cups marinara sauce
2 cloves garlic (minced)
1 cup onion (chopped)
1 pound ground beef

Cooking Instructions

Add the beef and onions to a large heavy cast iron skillet and cook until browned and the onions (about 5-6 minutes) are translucent before adding in the garlic and stirring.

Add in the marinara sauce, tomato paste, water, oregano, basil and pasta and bring to a boil before reducing to a simmer and cooking, covered, for 18-20 minutes.

Uncover, dot with mozzarella and ricotta cheese before serving.

Allergens

gluten, wheat, milk, lactose

Nutrition Facts

Amounts Per Serving

Calories 407

Total Fat 21g

Saturated Fat 9g

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 8g

Cholesterol 96mg

Sodium 708mg

Total Carbohydrates 20g

Dietary Fiber 3g

Sugar 8g

Protein 31g

Vitamin A 1067IU

Vitamin C 6mg

Calcium 253mg

Iron 3mg

Phosphorous 363mg

Potassium 860mg

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