

Italian Sausage Baked Ziti

- 30minprep time
- 60mintotal time
- 7ingredients
- 8servings

4 cups uncooked ziti or penne pasta (14 oz)
1 lb bulk Italian pork sausage
1 package (8 oz) sliced fresh mushrooms (about 3 cups)
1 cup chopped onion (1 large)
2 jars (25.5 oz each) Muir Glen™ organic roasted garlic pasta sauce
2 logs (8 oz each) pre-sliced fresh mozzarella cheese
1 cup finely shredded Parmesan cheese (4 oz)



1. Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. Cook and drain pasta as directed on package, using minimum cook time.
2. Meanwhile, in 12-inch skillet, cook sausage over medium-high heat 8 minutes, stirring occasionally, until no longer pink. Remove from skillet; set aside. Cook mushrooms and onion in drippings 8 minutes, stirring occasionally, until tender.
3. In large bowl, stir together cooked pasta, sausage, mushroom mixture and pasta sauce. Spoon half of mixture into baking dish. Top with half of the mozzarella cheese slices. Spoon remaining pasta mixture over cheese. Top with remaining mozzarella cheese slices.
4. Bake uncovered 20 to 25 minutes or until heated in center and cheese is melted. Sprinkle with Parmesan cheese. Bake 5 minutes longer.