

Everything HERBAL

by Cheryl Jabz

VOLUME 3

PASTA DISHES WITH HERBS

Cheryl's BAKED ZITI WITH ITALIAN HERBS

A cozy baked pasta dish layered with ziti, marinara, creamy ricotta, mozzarella, Parmesan, garlic, and Italian herbs for rich homemade flavor in every bite.

SERVES 6-8



INGREDIENTS:

- 12 oz ziti pasta
- 1 tbsp olive oil
- 1 small onion, diced
- 3 cloves garlic, minced
- 1 tsp dried basil
- 1 tsp dried oregano
- 1 tsp dried parsley
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp sea salt
- ¼ tsp black pepper
- 24 oz marinara sauce
- 1 can (14.5 oz) petite diced tomatoes, drained
- 1 cup ricotta cheese
- 2 cups shredded mozzarella cheese, divided
- ½ cup grated Parmesan cheese, divided
- 2 tbsp chopped fresh parsley or basil



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 skillet over medium heat. Sauté onion until softened.
- 4 Add garlic, basil, oregano, parsley, garlic powder, onion powder, salt, and pepper. Cook 30 seconds.
- 5 Stir in marinara sauce and diced tomatoes. Simmer for 3-4 minutes.
- 6 In a bowl, mix ricotta with ¼ cup Parmesan and ½ cup mozzarella.
- 7 In a large bowl, combine cooked ziti with most of the sauce.
- 8 Spread a little sauce in a 9x13-inch baking dish. Layer half the ziti, dollops of ricotta mixture, and a sprinkle of mozzarella.
- 9 Add the remaining ziti and top with the rest of the sauce, remaining mozzarella, and remaining Parmesan.
- 10 Bake 25-30 minutes until hot, bubbly, and lightly golden.
- 11 Garnish with fresh parsley or basil and serve warm.

OPTIONAL ADD-INS:

Add cooked Italian sausage, sautéed mushrooms, spinach, or crushed red pepper flakes for extra flavor.

HERBAL NOTES:

Basil, oregano, and parsley bring classic Italian flavor and add natural plant compounds that make this dish extra comforting and aromatic.

Made with
Herbs, Love &
Good Food

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