

This month we have two recipes that were submitted by Lakewood UCC cooks-choose whichever one you like:

BAKED ZITI WITH SAUSAGE Recipe One

1 lb. package of cut ziti
Cook ziti al dente
1/2 lb. Italian sausage either links or sausage meat
1 quart (32 oz.) jar spaghetti sauce
16 oz. ricotta cheese
8 oz. shredded mozzarella cheese
1 egg slightly beaten
grated Parmesan cheese
Crumble and fry the sausage until browned; drain.
While the ziti is cooking, combine cooked sausage, spaghetti sauce, ricotta cheese, mozzarella cheese and egg. Mix with the cooked ziti and pour into a 3-quart casserole. Sprinkle with Parmesan cheese and baked covered at 350 degrees for 30 - 40 minutes.

BAKED ZITI WITH SAUSAGE Recipe Two

Ingredients:

1 lb. Rigatoni* pasta (King Soopers Private Selection Rigatoni, bronze cut)
2 - 25 oz. jars King Soopers Simple Truth 4 Cheese Pasta Sauce
1lb. mild Italian sausage
1 medium onion, chopped fine (yellow or white)
2 cups grated mozzarella cheese
1 teaspoon olive oil

Preheat oven to 375 degrees. Cook pasta in salted water until al dente. While pasta is cooking, brown sausage until nearly done, add onion and cook until onions are soft. Drain pasta, return to pan, toss in 1 teaspoon olive oil (keeps pasta from sticking). Coat bottom and sides of aluminum pan generously with non-stick spray. Mix cooked pasta, cooked sausage/onion and sauce in the pan. Cover with grated cheese. Bake until cheese starts to brown on top (30-45 minutes depending on your oven and standard vs convection).

*the larger Rigatoni pasta, with ridges on the outside hold sauce better than the smaller smooth Ziti pasta. Google why Italians love "bronze cut" pasta.

Variations: gluten free pasta, veggies instead of sausage, and pasta sauce without cheese - for a gluten free vegetarian version.

Please deliver to the church parking lot at 11 AM. If you are serving at the Delores Project on 6/17, please bring your dish with you. If you are a server, please bring the dish with you. If you need to leave your dish in the church kitchen before 11 AM on Tuesday, please notify Joan & Pauline.