

Simple Baked Ziti

1 pound dry ziti pasta
Salt
1 onion, chopped
1 pound lean ground beef
2 (26 ounce) jars spaghetti sauce
6 ounces provolone cheese, sliced
1 1/2 cups sour cream
8 ounces mozzarella cheese, shredded (or more)
2 tablespoons grated Parmesan cheese

Bring a large pot of salted water to a boil. Add ziti pasta and cook until al dente. Should take about 8-9 minutes. Drain pasta of water. Set pasta aside.

Preheat oven to 350 degrees F. Grease a 9 x 13 casserole dish.

In a large skillet over medium heat, brown ground beef and onion until the beef is no longer pink and onions are tender and translucent. Drain grease then add spaghetti sauce and simmer for 10-15 minutes.

Layer as follows into the casserole dish:

1/2 of the ziti noodles, 1/2 of the provolone cheese, 1/2 of the sour cream, 1/2 of the sauce mixture.

Repeat and top with mozzarella and parmesan cheese.

If you are freezing this meal do so before baking.

Bake for 30-40 minutes