

Baked Ziti with Cheese

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INGREDIENTS

- 12 ounces dry ziti pasta
- 8 ounce block Monterey jack cheese, shredded
- 8 ounce block extra sharp cheddar cheese, shredded
- 1 tablespoon cold salted butter, sliced very thin
- 1 large egg
- 2 cups whole milk

INSTRUCTIONS

1. Preheat oven to 325 degrees F. Spray or butter a 2-quart baking dish.
2. Bring a large pot of water to a boil and add a big pinch of salt. Boil ziti to al dente. Drain but do not rinse; set aside.
3. Meanwhile, shred the blocks of cheese and combine together; set aside.
4. In the baking dish layer 1/3 of the noodles, 1/3 of the cheese and 1/2 of the thinly sliced butter. Repeat layers, ending with the cheese. Gently press mixture down into the casserole dish.
5. Beat together the egg and milk and very slowly pour all over the top of the casserole.
6. Bake at 325 degrees F for 45 minutes to 1 hour, or until bubbly and golden brown on top and milk mixture has set.

NOTES

If you use unsalted butter you may need to add salt to the layers.

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