

Baked Ziti

1 lb. dry ziti pasta
1 onion, chopped
1 lb. lean ground beef
2 jars spaghetti sauce (26 oz. each)
6 oz. Provolone cheese, sliced
1 ½ cups sour cream
6 oz. mozzarella cheese, shredded
2 Tbs. Parmesan cheese, grated

1. Preheat the oven to 350 degrees F.
2. Bring a large pot of lightly salted water to a boil. Add ziti pasta and cook until al dente, about 8 minutes; drain.
3. In a large skillet, brown onion and ground beef over medium heat. Add spaghetti sauce and simmer 15 minutes.
4. Butter a 9x13-inch baking dish. Layer as follows: half the ziti, all the Provolone cheese, all the sour cream, half the sauce mixture, remaining ziti, all the mozzarella cheese, and the remaining sauce mixture. Top with Parmesan cheese.
5. Bake for 30 minutes or until cheeses are melted.

Serves 10