

# Baked Ziti

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1	pound	cottage cheese
2	large	eggs - lightly beaten
3	ounces	parmesan cheese - grated
		salt
1	pound	ziti pasta
2	tablespoons	extra virgin olive oil
5	cloves	garlic - minced
29	ounces	tomato sauce
14 1/2	ounces	diced tomato
1	teaspoon	dried oregano
1/2	cup	fresh basil - chopped
2	tablespoons	fresh basil - chopped
		pepper
3/4	teaspoon	cornstarch
1	cup	heavy cream
8	ounces	low-fat mozzarella - cut into 1/4" pieces

Adjust oven rack to middle position and heat oven to 350. Whisk the cottage cheese, eggs, and 1 cup of the parmesan together in a medium bowl; set aside. Bring 4 quarts of water to boil in a large dutch oven over high heat. Stir in 1 tbspn salt and the pasta; cook, stirring often, until the pasta is just shy of al dente, 5 to 7 minutes. Drain the pasta and leave in colander. (do not wash pot)

Meanwhile, heat the oil and garlic in a 12" skillet over medium heat until the garlic is fragrant but not brown, about 2 minutes. Stir in the tomato sauce, diced tomatoes, and oregano and simmer until thickened, about 10 minutes. Off the heat, stir in 1/2 cup of the basil and the sugar, then season with the salt and pepper to taste.

Stir the cornstarch into the cream in a small bowl; transfer the mixture to the now empty pot set over medium heat. Bring to a simmer and cook until thickened, 3 to 4 minutes. Remove the pot from the heat and add the cottage cheese mixture, 1 cup of the tomato sauce, and 3/4 cup of the mozzarella, then stir to combine. Add pasta and stir to coat thoroughly.

Transfer pasta mixture to a 13x9 baking dish and spread the remaining sauce evenly over the pasta. Sprinkle the remaining 3/4 cup mozzarella and 1/2 cup parmesan over the top. Cover tightly with foil and bake for 30 minutes.

Remove foil and continue to cook until the cheese is bubbling and beginning to brown, about 30 minutes longer. Let cool for 20 minutes. Sprinkle with 2 tbspn basil and serve.