



Baked Ziti

Total Time: 1 hour and 10 minutes

Serves: 4

Ingredients:

- 24 oz. Pizza Girl Marinara divided
- 1 cup flour
- 1 cup bread crumbs
- 1 eggplant, sliced lengthwise into 3 to 4 thin slices
- 3 cups of ziti pasta
- 1/2 cup ricotta cheese
- 1/2 cup shredded mozzarella
- One ball of smoked mozzarella, sliced thin

Directions:

1. Preheat oven to 350 degrees F.
2. Cover the bottom of a 9×13-inch baking dish with a thin coating of spaghetti sauce.
3. Add flour and bread crumbs to individual bowls or plates.
- 4 Dip eggplant slices in flour, then egg, then in bread crumbs. Place a layer of eggplant slices in the sauce. Bake for 35 minutes, or until golden brown; set aside.
5. Turn up oven to 375 degrees F.

6. Bring a large pot of salted water to a boil. Add ziti and cook for 8 to 10 minutes, or until al dente; drain and rinse.
 7. In a medium bowl, mix ziti, ricotta cheese, mozzarella cheese, and 1/2 cup marinara sauce.
 8. Lightly grease another 9×13-inch baking dish and spoon in the ziti mixture.
 9. Lay the baked eggplant on top of the ziti, then top with an even layer of smoked mozzarella.
 10. Bake until cheese is perfectly melted on top.
- Serve and devour!