



# Baked Ziti Lasagna

## Ingredients

- 12 ounces Ziti pasta
- 1 tablespoon [Fustini's Tuscan Herb olive oil](#)
- 1 large onion, chopped
- 2 garlic cloves, finely chopped
- 1/2 pound lean ground beef
- Kosher salt and black pepper
- 1 16-oz jar marinara sauce (or Recipe: [Roasted Garlic and Mushroom Marinara](#))
- 4 cups spinach, thick stems removed
- 1 cup ricotta or goat cheese
- 1/2 cup grated Parmesan Cheese
- 1 cup grated mozzarella

## Sharon's Hint

For more zip, use Fustini's Arrabbiata Sauce

## Directions

### Step 1.

Heat oven to 400 degrees F. Cook pasta according to the package directions. Drain pasta and return it to the pot.

### Step 2.

Heat the olive oil in a large skillet over medium heat. Add the onion, garlic and cook, stirring occasionally, until they begin to soften, 4-5 minutes. Add the beef, salt and pepper to taste and cook, breaking up the meat until no longer pink.

### Step 3.

Toss the pasta with the meat mixtures, marinara sauce, spinach, ricotta and 1/4 cup of Parmesan. Transfer to a 9x13 baking dish or 4 large ramekins. Sprinkle with the mozzarella and the remaining Parmesan cheese and bake until cheese melts, about 12-15 minutes.