### December  4, 2013: Baked Ziti Casserole

### Ingredients

* 1 pound dry ziti pasta
* 1 onion, chopped
* 1 pound lean ground beef
* 2 (26 ounce) jars spaghetti sauce
* 6 ounces provolone cheese, sliced
* 1 1/2 cups sour cream
* 6 ounces mozzarella cheese, shredded
* 2 tablespoons grated Parmesan cheese

### Directions

1. Bring a large pot of lightly salted water to a boil. Add ziti pasta, and cook until al dente, about 8 minutes; drain.
2. In a large skillet, brown onion and ground beef over medium heat. Add spaghetti sauce, and simmer 15 minutes.
3. Butter a 9x13 inch baking dish. Layer as follows: 1/2 of the ziti, Provolone cheese, sour cream, 1/2 sauce mixture, remaining ziti, mozzarella cheese and remaining sauce mixture. Top with grated Parmesan cheese.
4. Cover and freeze for delivery to Grace Fellowship Church on December 4, 2013
5. Attach the following label:

Let defrost in the fridge for 24 hours. Bake in an oven preheated to 350 for

about 30 minutes, or until cheeses are melted.