

# Baked Ziti

## Ingredients

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1 T Olive Oil  
6 clv Garlic (minced)  
1/4 t Red Pepper Flakes  
1 cn Tomato Puree (28 oz.)  
3 c Water  
12 oz Ziti (3 3/4 cups)  
1/2 c Heavy Cream  
1/2 c Parmesan (grated)  
1/4 c Basil Leaves (minced)  
1 t Salt  
0 ds Black Pepper  
1 c Mozzarella Cheese (shredded)

## Instructions

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1. Preheat oven to 475 degrees.
2. Heat the oil in a skillet over medium-high heat until hot. Add the garlic, red pepper flakes, and 1/2 teaspoon salt and saute until fragrant, about 1 minute. Add the tomatoes, water, ziti, and 1/2 teaspoon of salt. Cover and cook, stirring often and adjusting the heat as needed to maintain a vigorous simmer, until the ziti is almost tender, 15 to 18 minutes.
3. Stir in the cream, Parmesan, and basil. Season with salt and pepper to taste. Transfer the pasta mixture to a shallow 2-quart casserole dish and then sprinkle the mozzarella evenly over the ziti. Bake until the cheese has melted and browned, about 10 minutes. Remove from oven then serve.