



Garlic Baked Ziti

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
6 People	15 MIN	35 MIN		10

Garlic baked ziti is a comforting and cheesy pasta dish made with ziti pasta, garlic-infused sauce, and layers of melted cheese. It's rich, satisfying, and perfect for feeding a crowd. This easy recipe is ideal for family dinners, meal prep, or gatherings. The baked layers create a delicious combination of creamy, cheesy, and savory flavors.

Ingredients

- 12 oz ziti pasta
- 4 garlic cloves, minced
- 2 cups marinara sauce
- 2 tablespoons olive oil
- 1 cup ricotta cheese
- 2 cups shredded mozzarella cheese
- ½ cup grated parmesan cheese
- Salt and pepper to taste
- Optional: fresh basil

Recipe Summary

- Prep Time: 15 minutes
- Cook Time: 30-35 minutes
- Total Time: 45-50 minutes
- Servings: 6
- Course: Main Dish
- Cuisine: Italian-inspired

Cooking Method

Instructions

1. Preheat oven to **375°F (190°C)**.
2. Cook ziti according to package instructions and drain.
3. Heat olive oil in a pan and sauté garlic for **1-2 minutes**.
4. Add marinara sauce and simmer briefly.
5. In a large bowl, combine pasta with sauce and ricotta.
6. Transfer to a baking dish.
7. Top with mozzarella and parmesan cheese.
8. Bake for **30-35 minutes** until bubbly and golden.

9. Let cool slightly before serving.

Cooking Tips

- Do not overcook pasta before baking
- Use fresh garlic for stronger flavor
- Let it rest before serving for cleaner slices

Variations

- Add ground beef or sausage
- Add spinach or mushrooms
- Use roasted garlic for a milder flavor
- Add chili flakes for spice

What to Serve with Garlic Baked Ziti

- Garlic bread
- Salad
- Roasted vegetables

- Soup

Storage

Store in an airtight container in the refrigerator for up to **4 days**.

Reheating

Reheat in the oven or microwave until warm.

Frequently Asked Questions

Can I make baked ziti ahead of time?

Yes, assemble and refrigerate before baking.

Can I freeze baked ziti?

Yes, freeze for up to 2 months.

Why is my ziti dry?

Add enough sauce before baking.

Recipe Author

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