Swaggerty's Farm Baked Ziti With Sausage

6-8 servings	10 min. prep time	30 min. cook time

ingredients

1 1/2 lbs Swaggerty's Farm Italian Sausage

1 lb ziti noodles

4 cloves of garlic, minced

28 oz. can of crushed tomatoes

1 tsp. sugar

1 tsp. salt

1/2 tsp. crushed red peppers

1 cup heavy cream

1/2 cup grated Parmesan cheese, divided

A handful of fresh basil leaves

8 oz shredded mozzarella cheese

directions

Cook noodles in a large pot of boiling salted water according to package directions, al dente; do not overcook. Drain and set aside.

Preheat oven to 400°F

Cook sausage in a large skillet over medium-high heat, breaking apart as it browns. Remove sausage from the pan using a slotted spoon. Set aside.

Reduce heat to medium. Add the minced garlic to the skillet and sausage drippings & cook a few minutes until slightly browned. Add can of crushed tomatoes, sugar, salt & crushed red peppers. Reduce heat to simmer, cook about 5 minutes, stirring often.

Stir in the cream, half of the grated parmesan, cooked sausage & some fresh basil. Blend well.

In a large bowl, fold together the cooked noodles and the sauce mixture.

Spoon half of the pasta mixture into a prepared 9 x 13-inch baking dish. Sprinkle half the shredded mozzarella and more grated Parmesan over noodles. Spoon the remaining pasta mixture on top. Top with the remaining cheeses and bake, uncovered, until the cheese has melted & is slightly browned.

To Serve

Serve warm, topped with fresh basil leaves, extra cheese, and serve along a side salad.

For more delicious recipe ideas and exclusive offers visit:

my.swaggertys.com/register