

## Baked Ziti

- 1 lb whole milk Cottage Cheese
  - 2 large eggs, lightly beaten
  - 3 oz Parmesan (about 1½ cups)
  - 1 lb ziti
  - 2 tablespoons olive oil
  - 5 medium garlic cloves, minced or passed through press ( 5 teaspoons)
  - 1 28 oz can tomato sauce
  - 1 14.5 oz can diced tomatoes
  - 1 teaspoon dried oregano
  - ½ cup fresh basil
  - 1 teaspoon sugar (optional)
  - ¾ teaspoon cornstarch
  - 1 cup heavy cream
  - 8 oz mozzarella cheese, cut into ¼" pieces (1½ cups)
1. Adjust oven rack to middle position and heat oven to 350°. Whisk cottage cheese, eggs, and a cup of Parmesan together in a med bowl; set aside. Bring four quarts of water to boil in large Dutch oven over high heat. Stir in a tablespoon salt and pasta; cook, stirring occasionally, until past begins to soften but is not yet cooked through, five to seven minutes. Drain pasta an leave in colander (do not wash Dutch oven)
  2. Meanwhile, heat oil and garlic in 12" skillet over medium heat until garlic is fragrant but not brown, about two minutes. Stir in tomato sauce, diced tomatos and oregano; simmer until thickened, about ten minutes. Off heat, stir in ½ cup basil and sugar, then season with salt and pepper. Stir cornstarch into heavy cream in a small bowl; transfer to now empty Dutch oven set over medium heat. Bring to simmer and cook until thickened, three to four minutes. Remove pot from heat and add cottage cheese mixture, 1 cup tomato sauce and ¾ cup mozzarella, then stir to combine. Add pasta and stir to coat thoroughly with sauce.
  3. Transfer pasta mixture to a 13x9 baking dish and spread remaining tomato sauce evenly over pasta. Sprinkle remaining ¾ cup mozzarella and remaining ½ cup Parmesan over top. Cover baking dish tightly with foil and bake for 30 minutes.
  4. Remove foil and continue to bake until cheese is bubbling and beginning to brown, about 30 minutes longer. Cool for twenty minutes. Sprinkle with remaining 2 tablespoons of basil and serve.