

# 2000 CHELCO Recipes

## ***Baked Ziti and Bean Casserole***

Sharon Sievers

- 1 28 oz can whole tomatoes, drained
- 1 cup non-fat ricotta cheese
- ¼ cup chopped red onion
- 1 tbs chopped parsley
- 1 tbs chopped fresh thyme or 1 tsp. dried thyme leaves
- ½ tsp salt
- ¼ tsp crushed red pepper
- 4 cups hot cooked ziti or penne pasta
- 1 15 oz can great northern beans, rinsed and drained
- 3 slices part skim mozzarella cheese, about 6½ x 4 inches
- grated parmesan cheese, if desired

Heat oven to 400°. Spray baking dish 11x7x1½ inches with nonstick cooking spray. Break up tomatoes in large bowl. Stir in ricotta cheese onion, parsley, thyme, salt and red pepper. Carefully fold in pasta and beans. Pour pasta mixture into baking dish, spreading evenly. Arrange mozzarella cheese on top. Bake uncovered about 30 minutes, or until mixture is hot and cheese is golden brown. Sprinkle with parmesan cheese.