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Pasta al Forno (Baked Pasta)

Ingredients

2 lbs. Ziti or rigatoni pasta
½ lb. Hot Italian sausage
½ lb. Mild Italian sausage
1 lb. Ricotta cheese
4 large eggs, hard boiled
4 eggs
1 small can peas, drained
8 cups Mama Toni's Tomato Sauce
(see Sugo/Sauces) or your favorite
bottled sauce
Parmesan cheese
4 cups Mozzarella cheese, shredded

"This recipe is as old as Sicily itself. This is the best part of a Sicilian buffet. My Mother-in-law Santina taught me how to make this fabulous dish. It's a little time consuming, but well worth the effort and a great buffet item."



Antoinine "Toni" DiModica, Author, Simply Sicilian

Steps

Cook pasta in boiling water about 5 minutes or until half cooked.
Drain, and keep in a little cold water so it doesn't stick together. In a separate bowl.

Mix ricotta cheese with the 4 eggs, mixing in one at a time until smooth.
Set aside. Cut sausage in pieces and brown in a non-stick frying pan. Drain off grease.

In a 9 ½ x 13 x 2 pan or baking dish, layer ingredients as follows:
Meat sauce (spread a thin layer over the bottom of baking dish)
Pasta
Sausage (spread a few pieces over the pasta)
Ricotta cheese (dab in 4 different spots with a large spoon)

1 or 2 hard cooked eggs (sliced and layered on top)

Handful of peas

Mozzarella cheese

Meat sauce

Parmesan cheese

Repeat 1 or 2 more times. Top the final layer with sauce and Parmesan cheese.

Cover with foil and bake in preheated oven at 350 degrees F about 35 – 45 minutes.

Test with a fork. If the pasta is tender and the sauce is bubbling, it is done.

Serves 12 - 14

Buy the book



Simply Sicilian opens up a whole new way to cook Southern Italian food by using simple and basic ingredients and time saving recipes.

Some reviews from Amazon.com:

“This is an **amazing cookbook!** The recipes are so easy to follow, and the results are simply fantastic! I love how the author adds personal stories and pictures about her family, and how they enjoy the dishes on holidays and special occasions! It really makes you feel like you're cooking something your Grandmother used to make. I know my family and I will enjoy these recipes for years to come.”

“I am a Sicilian American first generation and I have tried every recipe in this cookbook and it is not only very **easy to follow**, with large lettering, but the recipes are **delicious** and very easy to make. My Sicilian ancestor's would be very proud of me for making these wonderful dishes for my family. Buon Apetitto!!!”

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