

A repeat meal at our house in the winter is baked ziti. After a few rounds at the table I know I am not the only one looking for a change in the mix.

Just when I was looking for another dish to add on to the weekly Noyes menu, I came across this recipe in one of my cooking magazines. Taste of Home always has just what will hit the spot when it comes to a creative block in the kitchen. Open that magazine and the culinary juices just overflow!

Try this one out on your family. It reminds me of a mix between alfredo and a three-cheese penne combo. Just delicious if I must say so myself.

Four-Cheese Baked Ziti

1 package, ziti pasta
2 cartons (10 oz.) refrigerated alfredo sauce
1 cup sour cream
2 eggs, lightly beaten
1 carton (15 oz.) Riccotta cheese
1/2 cup grated Parmesan
1/4 cup Romano cheese
1/4 cup minced fresh parsley
1 3/4 cups mozzarella cheese, shredded

Cook and drain pasta. Stir in alfredo sauce and sour cream. Spoon half of mixture into a lightly greased baking dish.

In a small bowl combine eggs, riccotta, 1/4 cup Parmesan cheese, Romano cheese and parsley. Spread over pasta.

Top with remaining pasta. Sprinkle with mozzarella and Parmesan. Cover and bake at 350 for 25 minutes. Uncover and bake another 5-10 minutes until bubbly.