
Crock Pot Cheesy Ziti

6 portions

2 (25 ounce) jars of pasta sauce

15 oz tomato sauce

1 pound UNCOOKED penne pasta

15 oz ricotta cheese

2 eggs

1/3 cup freshly chopped basil

2 cups of freshly grated parmesan cheese

1 cup shredded mozzarella cheese

1 Combine ricotta, eggs, and basil in a bowl and stir well.

2 In a large bowl, combine both jars of pasta sauce and the tomato sauce together.

3 Grate the Parmesan cheese and set aside.

4 Grease the inside of a 6 qt slow cooker.

5 Add 2 1/3 cups of pasta sauce to the bottom of the slow cooker.

6 Add 1/3 of the uncooked penne.

7 Dot on half of the ricotta mixture and spread out evenly.

8 Add half of the Parmesan cheese (1 cup).

9 Add another 2 1/3 cups of sauce mixture.

10 Add an additional 1/3 of the uncooked penne.

11 Dot on the remaining ricotta and spread out.

12 Sprinkle on the remaining parmesan cheese (1 cup).

13 Add the last 1/3 of the uncooked penne.

14 Top with the remaining 2 1/3 cups of sauce mixture.

15 Cover and cook on high for 2-3 hours, or until pasta is al dente (we cooked ours for around 2 1/2 hours).

16 During the last few minutes, add the mozzarella cheese to the top and allow to melt.

17 Serve alone or topped with red pepper flakes and served with garlic bread.