

Baked Meatball Ziti



Servings:

8 servings

Prep Time:

10 min

Cook Time:

1 hour

Ingredients

- 1 lb **Rigatoni**
- 2 (12 oz) packages **Fully Cooked Meatballs**, thawed if using frozen
- 1 (14.5 oz) can **Diced Tomatoes**
- 24 oz **Marinara Sauce**
- 1 (15 oz) jar **Alfredo Sauce**
- 2 cup **Chicken Broth**
- 1/4 tsp **Salt & Pepper**
- 1/2 tsp **Garlic Powder / Onion Powder / Basil / Oregano**
- 2 cup **Mozzarella Cheese**, shredded
- 1/4 cup **Parmesan Cheese**, grated
- Garnish: **Parsley**

Method of Preparation

Step 1

Preheat the oven to 400°F. Spray a 9x13 baking dish with pan spray.

Step 2

Add the uncooked pasta, meatballs, and diced tomatoes to the baking dish. Toss to combine.

Step 3

In a large bowl whisk together the marinara, alfredo, chicken broth, and spices.

Pour the sauce mixture into the baking dish and toss to combine.

Step 4

Cover the dish with foil and bake for 45-60 min., until the pasta is al dente.

Step 5

Sprinkle the mozzarella and parmesan cheese over the top. Bake or broil until the cheese has melted.

Garnish with parsley and enjoy!