

# Baked Italian sausage and pasta

Adapted • Shared by Steve J

## Ingredients

- 16 ounces (1 pound) short pasta such as penne, ziti, or rigatoni
- 1 pound Italian sausage links (sweet or hot)
- 1 (24-ounce) jar marinara or other tomato-based pasta sauce
- 1/4 cup chopped fresh parsley or basil, optional
- 8 ounces shredded mozzarella
- 4 ounces shredded Parmesan
- 8 ounces whole milk ricotta



## Instructions

1. Preheat the oven to 375°F.
2. Bring a large pot of water up to a boil. Add the pasta and cook according to the package directions. Drain in a colander.
3. Use scissors or a paring knife to snip through and remove the sausage meat from the casings. Add the sausage meat to a medium nonstick skillet over medium heat. Sauté until the sausages are fully cooked, breaking them up into bite-sized pieces with a spatula as they cook, about 10 minutes. Turn off the heat and set aside.
4. Add the cooked pasta and sausage to a large mixing bowl. Add the marinara and parsley (if using) and stir until the pasta and sausages are evenly coated in the sauce. Transfer half of the pasta and sausage mixture to a 9x13-inch baking dish. Sprinkle on half of the mozzarella and half of the Parmesan. Add half of the ricotta, spooning it on in 1-tablespoon dollops. Add the remaining half of the pasta and sausage mixture and the rest of the cheeses on top in the same manner.
5. Bake uncovered until the pasta bake is piping hot and the cheese has melted and begun to brown, about 20 minutes. For a little extra browning and a crispy top, switch the oven to the broil setting and cook until the cheese is well browned in spots, 2 to 3 minutes. If you have leftovers, let the pasta bake cool to room temperature, then store in an airtight container in the fridge for up to 4 days or freeze for up to 3 months. To reheat, microwave an individual portion of the pasta bake for about 1 1/2 minutes on high until heated through. If frozen, use your microwave's "defrost" setting for about 3 minutes, then microwave for an additional 1 to 2 minutes on high. Love the recipe? Leave us stars below!

## Notes

Source: Simply Recipes

Author: Coco Morante

Source: Simply Recipes

Author: Chef