

Cornell Cooperative Extension | Schoharie and Otsego Counties

Schoharie County

173 South Grand St Cobleskill, NY 12043 518.234.4303 518.296.8310 Fax: 518.234.4305 schoharie@cornell.edu

Otsego County

123 Lake St Cooperstown, NY 13326 607.547.2536 Fax: 607.547.5180 otsego@cornell.edu

Oneonta Outreach

31 Maple St Oneonta, NY 13820 607.433.2521 Fax: 607.436.9682

cceschoharie-otsego.org

Family Ziti Bake

Ingredients:

1 (16-ounce) package ziti or macaroni 1 medium onion, chopped ½ pound lean ground beef 1 (15-ounce) carton 1% cottage cheese 1/3 cup Parmesan cheese 2 egg whites, slightly beaten 1/4 cup fresh parsley, chopped 1 (32-ounce) jar spaghetti sauce (meatless) 1 cup part skim mozzarella cheese, shredded vegetable oil spray

Makes 8 servings - 18% calories from fat

Nutrition Serving Size 1 1/2 cu	ip	
Servings Per Contain	er 8	
Amount Per Serving		
Calories 410 Ca	ories fron	n Fat 80
	% Da	aily Value
Total Fat 8g		12%
Saturated Fat 4g		20%
Trans Fat 0g		
Cholesterol 35mg		12%
Sodium 1060mg		44%
Total Carbohydrate	56g	19%
Dietary Fiber 2g		8%
Sugars 10g		
Protein 27g		
Vitamin A 15% •	Vitamin (150/
***************************************	* 1001111111	
Calcium 20% •	Iron 20%	1
*Percent Daily Values are bo diet. Your daily values may le depending on your calorie no Calories:	be higher or	
Total Fat Less than Saturated Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate Dietary Fiber	65g 20g 300mg	80g 25g 300 mg 2,400mg 375g 30g

Instructions:

- 1. Cook ziti according to instructions on box. Drain and set aside.
- 2. Brown beef and onion in a large skillet on stove top.
- 3. Add next 6 ingredients with ½ spaghetti sauce. Add ziti and toss to coat. Pour into casserole dish prepared with vegetable oil spray.
- 4. Pour remaining sauce over ziti mixture sprinkle with mozzarella cheese.
- 5. Bake in 350 F oven until hot and bubbly.
- 6. Let set for 10 minutes before serving.

Notes:

- Substitute 2 Tablespoons dried parsley for fresh parsley.
- Substitute ricotta cheese for cottage cheese.



Revised July 2021

Cornell Cooperative Extension is an employer and educator recognized for valuing AA/EEO, Protected Veterans, and Individuals with Disabilities and provides equal program and employment opportunities.

USDA's Food Stamp Program and Expanded Food and Nutrition Education Program funded this material.