

Baked Ziti with Spinach and Tomatoes

This recipe was submitted by Member Kathy Kampton

1 pound Italian sausages, casings removed
1 medium onion, chopped
3 large garlic cloves, chopped
1 28-ounce can diced, peeled tomatoes
1/4 cup purchased (or homemade) pesto sauce
10 ounces ziti or penne pasta (about 3 cups), freshly cooked
8 cups ready-to-use spinach leaves (about 2/3 of 10-ounce package)
6 ounces mozzarella cheese, cubed
1 cup grated Parmesan cheese

DIRECTIONS: Heat heavy large saucepan over medium-high heat. Add sausage, onion and garlic. Sauté until sausage is cooked through, breaking up meat with back of spoon, about 10 minutes. Add tomatoes with juices to pan. Simmer until sauce thickens slightly, stirring occasionally, about 10 minutes. Stir in pesto. Season sauce with salt and pepper (Can be prepared 1 day ahead. Cover and refrigerate. Bring to simmer before continuing). Preheat oven to 375 degrees. Lightly oil a 13 x 9-inch glass baking dish. Combine pasta, spinach, mozzarella and 1/3 cup parmesan cheese in large bowl. Stir in hot tomato sauce. Transfer mixture to prepared baking dish. Sprinkle with remaining 2/3 cup Parmesan cheese. Bake until sauce bubbles and cheeses melt, 30 to 45 minutes.