

Chef Derick's Baked Ziti

Ingredients

- » 2 quarts of tomato sauce (jarred or homemade)
- » 1 lb. of cooked Penne Pasta
- » Italian sausage
- » Pepperoni slices
- » 1 bunch of fresh basil, roughly chopped
- » 1 cup shredded mozzarella
- » 15 oz ricotta cheese

Set your oven to 350°.

In a deep glass or metal dish, layer all of your ingredients.

First your cooked pasta, then your sauce and sausage. Next lay out a thin layer of pepperonis and top with your roughly chopped basil. Be sure to spread all your ingredients evenly so every bite has every flavor. Using a spoon, take dollops of ricotta and deposit them throughout the dish. Finish off by sprinkling a layer of shredded mozzarella cheese. Toss in the oven and cook for about 30 minutes. Check your pasta at 10–15 minutes—if your cheese is already browning, consider putting a layer of foil on top for the remaining time.

★ “Level It Up” Homemade Tomato Sauce (Session 1)

- » 1 large yellow onion, finely diced
- » 5 cloves of garlic
- » 1/2 cup of olive oil
- » 1/2 cup of balsamic vinegar
- » 1 cup of red wine
- » 1 10-oz can of tomatoes
- » 2 bay leaves
- » 1 tsp. of chili flakes
- » salt and pepper
- » 2 bunches of basil, rough chopped

Take one large finely diced yellow onion, five cloves of garlic, and a half a cup of olive oil, and sauté for five to eight minutes on medium low heat. Cook until the onions are soft and translucent. Add a half a cup of balsamic vinegar and one cup of red wine. Reduce until almost evaporated. Then you're going to add pared tomatoes or whole tomatoes, broken up, two bay leaves, and a teaspoon of chili flakes. Simmer on low heat for about an hour. Close to the end, season with salt and pepper and add two bunches of basil, rough chopped.