



Skillet Ziti

1 tablespoon oil
2 teaspoons garlic paste
Pinch crushed red pepper flakes
1 28-ounce can crushed tomatoes
12 ounces dried tube pasta
½ teaspoon salt
½ cup milk (or cream)
½ cup grated parmesan cheese
2 cups mozzarella cheese

This recipe needs to be cooked in an oven-proof skillet that is at least 11" in diameter.

Preheat oven to 425°

To a cold skillet, add oil, garlic, and red pepper flakes. Cook on medium about one minute, until fragrant. Then add tomatoes, 1 can of water, pasta, and salt. Turn heat up to high and bring to a simmer. Cover and reduce heat and continue to cook at a simmer.

Cook for about 15 minutes, stirring occasionally, until the pasta is done. When the pasta is done, stir in milk and parmesan cheese. Top with mozzarella cheese. Transfer skillet to the oven and bake for 10 – 15 minutes, or until cheese is bubbly and brown.

