



## Slap Ya Mama's Cajun Baked Ziti

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This Cajun twist on Baked Ziti is an easy and delicious dish that is sure to be loved by your family and friends. Enjoy!

#### **Ingredients:**

- 1 pound dry ziti pasta
- 1 pound lean ground beef
- 4 tsp. [Slap Ya Mama Original Blend Seasoning](#)
- 1 onion, chopped
- 1 bell pepper, chopped
- 4 green onions, chopped
- 4 cloves garlic, diced
- 32oz (28oz & 14oz ) can peeled and diced tomatoes
- 2 Tbsp. dried basil
- 2 Tbsp. dried oregano
- 2 tsp. white sugar
- provolone cheese, sliced
- 1 ½ cups sour cream
- mozzarella cheese, shredded
- grated Parmesan cheese
- 1 tsp. [Slap Ya Mama Hot Blend Seasoning](#)
- stick butter, used to coat bottom and sides of baking dish

#### **Directions:**

Bring a large pot of lightly salted water to a boil. Add ziti pasta and cook until al dente (firm to the bite), about 8 minutes. Drain and set aside.

In a large skillet over medium heat, brown ground meat. Add in Slap Ya Mama Original Blend Seasoning, onions, bell pepper, green onions and garlic. Sauté until onions are clear. Stir in tomatoes, basil, oregano and sugar. Bring to a boil, reduce heat and let simmer for 15 minutes. Remove from heat and set aside.

Preheat oven to 350 degrees F. Butter bottom and sides of a 9x13 inch baking dish. Layer as follows: ½ of the ziti pasta, provolone cheese, sour cream, ½ tomato sauce mixture, remaining ziti, mozzarella cheese and remaining sauce mixture. Top with Parmesan cheese and Slap Ya Mama Hot Blend Seasoning.

Bake for 30 minutes. Serve and enjoy!