

Baked Ziti with Ground Turkey

Savannah · 30/09/2024

**Prep Time**

1 hr 20 mins

Difficult

Medium

Servings

10

Description

I love pasta but it is not always the healthiest thing to have for dinner To make this baked ziti dish a little less guilty I use ground turkey and add a carrot to the sauce So tasty

Ingredients

- - 1 pound ziti pasta - 1 onion
- chopped - 1 pound lean ground turkey - 2 (26 ounce) jars spaghetti sauce - 1 carrot
- chopped - 6 ounces provolone cheese
- sliced - 1 ½ cups reduced-fat sour cream - 6 ounces mozzarella cheese
- shredded - 2 tablespoons grated Parmesan cheese

Instructions

1. Preheat the oven to 350 degrees (175 degrees C). Lightly butter a 9x13-inch baking dish. Bring a large pot of lightly salted water to a boil. Add ziti pasta and cook until al dente
2. about 8 minutes. Drain. Heat a large skillet over medium heat; cook and stir onion and ground turkey until onion is translucent and turkey is no longer pink
3. about 7 minutes. Add spaghetti sauce and carrot; simmer until heated through
4. about 15 minutes. Layer ingredients into the prepared baking dish as follows: 1/2 of the ziti
5. Provolone cheese
6. sour cream
7. half of the sauce mixture
8. remaining ziti
9. mozzarella cheese
10. and remaining sauce mixture. Top with grated Parmesan cheese. Bake in preheated oven until cheeses are melted
11. about 30 minutes.