

## Skillet-Baked Ziti

*Serves 4*

Adapted from the *Americas Test Kitchen Cookbook*

- 1 Tb olive oil
- 6 garlic cloves, minced
- ½ tsp crushed red pepper
- 1 tsp salt
- 1 28-oz can crushed tomatoes
- 3 cups water
- 12 oz ziti
- ½ cup heavy cream
- 1 oz grated parmesan cheese
- ½ cup fresh basil leaves, minced
- Fresh-ground black pepper
- 4 oz shredded mozzarella cheese

30-minutes before you want to eat - Preheat oven to 475 degrees. Heat oil in a large oven-safe skillet. Add garlic, crushed red pepper, and ½ of the salt. Saute about 1 minute, then add the tomatoes (with their liquid), water, ziti, and the remaining salt. Cook for about 18 minutes, stirring often and adjusting heat to maintain a simmer. After 18 minutes, the ziti should be just about tender. Add the cream, parmesan, basil, and pepper. Stir to combine.

10 minutes before you want to eat – sprinkle with the mozzarella and transfer pan to the oven. Cook for about 10 minutes, until cheese is melted and beginning to brown. Remove from oven and serve.