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GREEK BAKED ZITI

Ingredients:

- *1 tbsp. olive oil
- *1 large garlic clove
- *1/2 pound ground lamb or favorite ground meat option
- *1/2 pound ground sirloin or favorite ground meat option
- *3 (14 ounce cans unsalted diced tomatoes undrained)
- *1tsp. dried oregano
- *1tsp. salt divided
- *1/2 tsp. ground cinnamon
- *2 tbsp.butter
- *1/4 cup flour
- *3 cups reduced fat milk divided
- *3 large eggs lightly beaten
- *3/4 cups crumbled feta cheese
- *10 ounces uncooked ziti
- *Cooking spray
- *1/4 cup dry breadcrumbs
- *fresh oregano leaves optional

Directions:

Preheat oven 350*

Heat large skillet over medium heat, add oil swirl to coat. Add onion. Saute one minute, add ground meat cook four minutes or until brown, breaking up the meat so it's crumbly. Add tomatoes, oregano half the salt and cinnamon. Simmer over medium high heat a minute or so the reduce to low heat and continue to cook 20 minutes stirring occasionally. Remove from heat set aside.

Melt butter in medium sauce pan over medium heat. Add flour, stirring with whisk one minute. Add 1/2 cup of milk. Whisk until smooth. Gradually add 2 ½ cups of milk and remaining salt. Bring to a boil over medium high heat and cook one minute longer or until slightly thick. Remove from heat. Gradually add eggs. Stir with whisk and stir in ½ cup of cheese. Keep warm.

Cook pasta according to directions. Drain and toss with meat mixture, pour into 13x9 glass baking dish. Top with white sauce mixture. Sprinkle with remaining cheese and breadcrumbs. Bake 30 minutes. Sprinkle oregano leaves on top before serving (optional). Apolamvano!

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