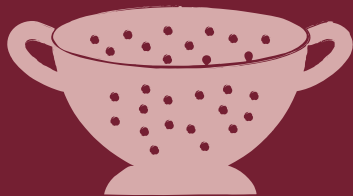


EVERY PLATE

tells a story



PULLMAN *Market*



MOM'S ZITI

FIFE & FARRO

MOM'S ZITI

serves 8–10

INGREDIENTS

- ☐ 2 lbs. Pullman Market Fresh Pasta* *Lumache, Fusilli, or Rigatoni*
- ☐ 1 lb. Pullman Market Italian Sausage* *hot or sweet*
- ☐ 3 cups Pullman Market Ricotta*
- ☐ 1 cup Pecorino cheese, *grated*
- ☐ 3 cups Fife & Farro Red Sauce
- ☐ 2 cups Pullman Market Mozzarella cheese* *shredded*
- ☐ pinch of red pepper flakes
- ☐ 1 tablespoon oregano

**buy all the * ingredients & save 10% on the protein through 10/31/2025*



Every Sunday, my dad would make a big pot of pasta sauce that we'd enjoy all week long. Each night we'd find a new way to transform the sauce, and mom's ziti was a family favorite.

—Chef Nick Libassi, Fife & Farro

METHOD

Preheat oven to 375 degrees

1. COOK THE PASTA

Bring a large pot of water to boil. Add pasta and cook until al dente, then strain.

2. PREPARE THE SAUSAGE

Sear sausage in a skillet, breaking into crumbles as it cooks.

3. ASSEMBLE

In a large bowl, fold together the pasta, sausage, ricotta, pecorino, red sauce, and pepper flakes. Transfer mixture to a 12x8-inch baking dish.

4. TOP & BAKE

Sprinkle mozzarella and oregano evenly over the top of the pasta mixture. Bake for 20 minutes, or until cheese is melted and bubbly.

Chef's Note: This dish is just as good reheated the next day—perfect for making ahead or enjoying all week long, just like we did at home.