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# Three-Cheese Pasta Bake

*The Essential Southern Living Cookbook*

Preparation Time: 20 minutes

Start to Finish Time: 50 minutes

*This rich, cheesy bake is ideal as a meatless main dish, and it pairs perfectly with grilled chicken or steak.*

**1 package (16 ounce) ziti, penne or rigatoni**  
**2 containers (10 ounce ea) refrigerated Alfredo sauce**  
**1 container (8 ounce) sour cream**  
**1 container (15 ounce) ricotta cheese**  
**2 large eggs, lightly beaten**  
**1 ounce (1/4 cup) grated Parmesan cheese**  
**1/4 cup chopped fresh flat-leaf parsley**  
**9 ounces (1-1/2 cups) shredded mozzarella cheese**  
**shredded flat-leaf parsley (for garnish)**

Preheat the oven to 350 degrees.

Cook the pasta according to package directions. Drain and return to the pot.

In a bowl, stir together the Alfredo sauce and sour cream. Toss with the pasta until evenly coated. Spoon one-half the pasta mixture into a lightly greased 13 x 9-inch baking dish.

In a bowl, stir together the ricotta cheese, eggs, Parmesan cheese and parsley. Spread evenly over the pasta mixture in the baking dish. Spoon the remaining pasta mixture over the ricotta cheese layer. Sprinkle evenly with the mozzarella cheese.

Bake until bubbly, about 30 minutes. Garnish with additional parsley.

Yield: 8 to 10 servings

## **Pasta**

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*Per Serving (excluding unknown items): 4581 Calories; 365g Fat (71.6% calories from fat); 276g Protein; 49g Carbohydrate; 0g Dietary Fiber; 1637mg Cholesterol; 5458mg Sodium. Exchanges: 1/2 Grain(Starch); 38 Lean Meat; 1/2 Non-Fat Milk; 51 Fat.*