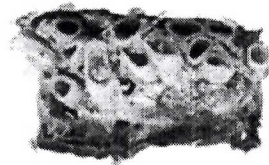


- simmer and cook until thickened, 3 to 4 minutes. Remove pot from heat and add cottage cheese mixture, 1 cup tomato sauce, and 3/4 cup mozzarella, then stir to combine. Add pasta and stir to coat thoroughly with sauce.
4. Transfer pasta mixture to 13- by 9-inch baking dish and spread remaining tomato sauce evenly over pasta. Sprinkle remaining 3/4 cup mozzarella and remaining 1/2 cup Parmesan over top. Cover baking dish tightly with foil and bake for 30 minutes.
5. Remove foil and continue to cook until cheese is bubbling and beginning to brown, about 30 minutes longer. Cool for 20 minutes. Sprinkle with remaining 2 tablespoons basil and serve.

RECIPE TESTING
Baked Ziti Gone Bad



RUBBERY CHEESE:

Freshredded mozzarella melts into an unappetizing rubbery crust.

DRY, GRAINY SAUCE:

Ziti absorbs liquid as it cooks, leaving the sauce dry and the ricotta grainy and broken.

MUSHY PASTA:

Starting the casserole with al dente pasta leads to overcooked, mushy ziti by the time it emerges from the oven.