

CopyCat The Cheesecake Factory Four Cheese Pasta

Ingredients

1 1/2 cup Ricotta Cheese
2 1/2 cups shredded Mozzarella Cheese
1 Egg beaten
1/8 teaspoon freshly ground Black Pepper to taste
1/4 cup sliced fresh Basil Leaves
8 ounces Rigatoni or other Pasta Noodles of choice
1/2 cup shredded Parmesan Cheese
1/2 jar Classico Fire Roasted Tomato & Garlic Sauce or other store bought or homemade Pasta Sauce of choice, warmed
3 – 4 Fresh Mozzarella Ovoline Balls cut into quarters
2 tablespoons Ricotta Cheese to top
1 – 2 tablespoons shredded Parmesan Cheese to top
Finely chopped Basil to top

Directions

Preheat oven to 350°F.

Combine 1 1/2 cup ricotta cheese, 2 1/2 cups shredded mozzarella cheese, egg, black pepper and 1/4 cup basil leaves. Mix well. Set aside.

Prepare pasta according to package directions. Drain. Place still hot noodles in a large mixing bowl. Add warmed sauce and ricotta mixture. Mix well.

Pour mixture into an 11 x 7-inch glass baking dish. Dot with mozzarella ball quarters and sprinkle with Parmesan cheese.

Cover and place in preheated oven. Bake 25 minutes.

Remove cover and bake additional 5 minutes, until cheese is melted. Remove from oven.

Transfer to a serving dish, if you like, or serve from the glass baking dish.

Spoon 2 tablespoons ricotta cheese in center of dish.

Sprinkle with 1 – 2 tablespoons Parmesan cheese. Sprinkle with chopped basil.