## Pasta al Forno (Baked Ziti)

## Ingredients

# 1 pound/450 g Rigatoni Pasta

# 4 tablespoons/60 ml extra-virgin Olive Oil

# 1 large Aubergine (Eggplant), cubed

1 lb ground Beef or Turkey or diced Ham

# 10 large Sun-dried Tomatoes, chopped

# 15 Infornate Olives, pitted and chopped

# 2 dried Chile Peppers, crushed, optional

# 2 cloves Garlic, chopped

# 1 (25-ounce/750 ml) jar Tomato Puree

# 12 ounces/400 g freshly grated Mozzarella

# Smoked Scamorza Cheese, as much as desired, roughly chopped

# Freshly grated Parmigiano Cheese, for sprinkling

## Directions

* Preheat the oven to 400 degrees F.
* While the Rigatoni cooks in salted boiling water, prepare the sauce. In a saucepan heat up the Olive Oil and sauté the Aubergine, Sun-dried Tomatoes, Olives, Chile Peppers, and Garlic, for a few minutes. Add the Tomato Puree and salt. Let the sauce cook for approximately 10 minutes on medium heat.
* Drain the Rigatoni; add the Pasta to the saucepan, sprinkle with some Parmigiano and cook for another 30 seconds. Then place ½ the Rigatoni in a baking dish, adding a layer of ½ the mozzarella, ½ the Scamorza Cheese and another sprinkle of Parmigiano Cheese over the pasta. Add the remaining Rigatoni, and follow with a final layer of all the Cheeses.
* Bake for 20 to 30 minutes or until golden brown.