

Recipes Made for Your Routine



FEATURED RECIPE

“Un” Baked Ziti

One skillet | Serves 4

INGREDIENTS

- 1 lb mild Italian sausage
- 2 cups frozen peppers and onions
- 24 oz jar pasta sauce
- 8 oz ziti
- 2 cups broth
- 4 oz cream cheese
- 2 cups shredded mozzarella or Italian blend cheese

INSTRUCTIONS

1. Preheat skillet over medium-high heat
2. Brown sausage until fully crumbled
3. Add peppers and onions, stir and cook until softened
4. Stir in pasta sauce, broth and dry pasta—bring to a boil, then simmer
5. Cover and cook ~15 minutes, stirring occasionally, until pasta is tender
6. Turn off heat, stir in cream cheese and 1 cup of mozzarella
7. Top with the remaining 1 cup of mozzarella, and let stir until melted

TIP: Cook once, eat all week. This dish mixes perfectly into your meal prep routine.

About the Recipe Chef



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Rebecca Chobat is your go-to guide for dinnertime. With over 65.5 million likes and 3.5 million followers on TikTok, Rebecca has partnered with Choice Hotels® to bring you simple, budget-friendly recipes made for extended stay life—think minimal prep, simple ingredients and maximum flavor. Tap into your inner chef with two of her favorite recipes you can make right in your room.