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Baked Ziti Fra Diavolo

1 lb. ziti pasta
1 lb. sweet Italian sausage
15 oz. ricotta cheese
2 tbs dried parsley
¼ cup Italian bread crumbs
1 egg
½ cup grated romano cheese
2 cups shredded mozzarella cheese
1- 26 oz. jar Csigi Gourmet Fra Diavolo Pasta Sauce

Brown sausage in skillet, chop and set aside. Preheat oven to 350 deg. Cook ziti 2 minutes short of package directions, drain, and set aside. Mix ricotta, parsley, bread crumbs, egg, romano cheese, and 1 ¼ cups of mozzarella in a large bowl. Mix sausage and ziti into ricotta cheese mixture. Then mix in about ¾ of the Fra Diavolo sauce. Spread the entire mixture evenly into a 2 quart casserole dish. Top with remaining sauce and cheese. Bake for 30-35 minutes, or until hot and bubbly.