

Veggie Baked Pasta



Servings:

6

Prep Time:

10 minutes

Cook Time:

30 minutes

Ingredients

- 8 oz **Dry Pasta**
- 2 tbsp **Olive Oil**
- 1 cup **Mushrooms**, sliced
- 2 cups **Broccoli**, chopped
- 2 tbsp **Garlic**, minced
- Optional **Salt & Pepper to taste**
- 1 tsp **Italian Spice Blend**
- 1 cup **Cherry Tomatoes**, cut in $\frac{1}{2}$
- 2 cups **Chopped Spinach**
- 2 cups **Tomato Sauce**
- 8 oz **Mozzarella Pearls**
- 3 tbsp **Grated Parmesan Cheese**

Method of Preparation

Step 1

Preheat oven to 375°F. Bring a pot of water to a boil.

Add pasta and cook for only half the recommended cooking time, approximately 4 minutes. Drain and set aside.

Step 2

In a large skillet, heat olive oil over medium high heat. Add mushrooms & broccoli.

Cook for 4-5 minutes.

Step 3

Add salt, pepper, garlic and Italian seasoning. Mix to combine.

Step 4

Add cherry tomatoes and continue to cook for 2-3 minutes.

Step 5

Add chopped spinach, stir to mix. Remove from heat.

Step 6

In a large bowl combine cooked pasta, vegetables and tomato sauce. Toss to mix well.

Step 7

Add a layer of pasta mixture to a casserole dish. Top with $\frac{1}{2}$ of the mozzarella pearls.

Step 8

Add the remaining pasta mixture and mozzarella cheese.

Step 9

Bake in the oven for 16-18 minutes or until cheese is melted and turning golden brown.

Remove from oven and garnish with parmesan cheese.

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