

## 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.

**For additional recipes & nutrition facts, visit us again at [www.davesmarketplace.com](http://www.davesmarketplace.com)**