

Vegetable Ziti

Ingredients:

- 1 12oz box ziti or penne pasta
- 1 zucchini
- 1 squash
- 2 yellow onions
- 1 24oz jar marinara sauce
- 2 large eggs, beaten
- 1 15oz. carton ricotta cheese
- 2-1/2 cups (10 ounces) shredded mozzarella cheese, divided
- 1/2 cup grated Parmesan cheese

Instructions:

- Preheat oven to 350 degrees
- Cook pasta in medium saucepan
- Chop veggies
- In a large skillet, cook veggies with 1 tsp olive oil. Stir in sauce.
- In a large bowl, combine eggs, ricotta cheese, 1-1/2 cups mozzarella cheese and the Parmesan cheese. Drain pasta; add to cheese mixture and stir until blended.
- Spoon 1/3 of the veggie sauce into a greased 13x9" baking dish; top with half of the pasta mixture. Repeat layers. Top with remaining sauce mixture.
- Cover and bake 40 minutes. Uncover; sprinkle with rest of mozzarella cheese. Bake 5-10 minutes longer or until cheese is melted.
- Serve hot or cover and freeze.