

Vegetable Pasta Bake

Serves: 6

Prep time: 15 minutes

Cook time: 30 - 40 minutes



1 ½ serves per portion

Ingredients

6 cups assorted vegetables, 1-2cm dice (e.g. pumpkin, carrot, eggplant, zucchini, capsicum and mushroom)

1 brown onion, chopped into crescents

4 garlic cloves, minced

2 tablespoons olive oil

Salt and pepper, to taste

300g pasta (penne or spirals)

500g ricotta

⅓ cup milk, reduced fat

500mL tomato passata

1 ½ cups cheddar cheese, reduced fat, grated

Method

PREHEAT oven to 200°C.

ADD vegetables, onion and garlic to a large baking tray and toss with olive oil, salt and pepper.

BAKE vegetables for 20 to 30 minutes, or until tender. Remove from oven and set aside.

BOIL a large saucepan of water and cook pasta according to packet directions.

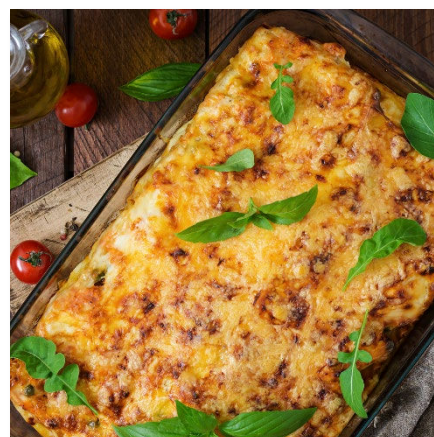
WHISK ricotta and milk together in a bowl.

TRANSFER vegetables to a roasting/baking dish and mix in the passata.

POUR the ricotta mixture over vegetables and top with grated cheese.

BAKE in oven until top is browned and bubbling, up to 20 minutes.

REST for 10-15 minutes before serving.



Everyday Food

Recipe courtesy of Suzie van Laarhoven, Country Kitchens team