



Roasted Vegetable Baked Ziti

This Roasted Vegetable Baked Ziti recipe reminds me of an easier version of lasagna. It's cooked pasta covered in a creamy ricotta mixture, mixed with roasted vegetables, topped in red sauce and mozzarella.

INGREDIENTS

- 2 cups squash zucchini, summer, or zucchini, chopped
- 2 medium carrots, chopped (about 1 cup)
- 2 cups broccoli florets, chopped into bite-sized pieces
- 1 tablespoon extra virgin olive oil
- Salt and freshly ground pepper
- 1 1/2 cups ziti pasta
- 1 (15 ounce) container part-skim ricotta cheese
- 1 large egg, lightly beaten
- 1 1/2 cups shredded mozzarella cheese divided
- Scant 1/8 teaspoon nutmeg, freshly ground
- 1/4 tsp. crushed red pepper flakes or to taste
- 1 (26 oz.) jar marinara sauce

DIRECTIONS

1. Preheat oven to 375 degrees Fahrenheit. Toss the squash, carrots, and broccoli with the olive oil and a pinch each of salt and pepper. Mix well and place in a single layer on a baking sheet. (You may need two sheets.) Roast for 30-40 minutes until just tender.
2. While the vegetables are cooking, make the ziti. Bring a large pot of salted water to a boil and add the ziti. Cook until just al dente, then drain but do not rinse.
3. In a large bowl, mix together the ricotta cheese, egg, 1/2 cup mozzarella cheese, nutmeg, crushed red pepper flakes and a few cracks of freshly ground pepper. Add the vegetables and sauce to the cheese mixture and stir until just combined.
4. Reduce oven to 350 degrees Fahrenheit. Pour 1 cup of the marinara sauce in a 9x13-inch baking dish, enough to cover the bottom. Add the ziti mixture and cover with remaining sauce. Top with 3/4 cup mozzarella. Gently tent with foil so that the cheese doesn't stick to the foil, and bake for 30 minutes. Remove the foil and cook another 10 minutes until bubbly and hot. Remove from oven and let stand 10 minutes before serving.

Credits: Alexandra Casero Lena of Delish Knowledge