ROASTED VEGETABLE MARINARA BAKED PASTA

ingredients

- 1/2 lb whole wheat penne pasta
- 1 green zucchini thinly sliced
- 1 yellow zucchini thinly sliced
- 1 red bell pepper thinly sliced
- 1 cup green beans or English peas
- 1 cup diced onion
- 3 garlic cloves, minced
- 2 tsp olive oil
- salt and pepper
- 3 cups tomato sauce
- 1 tbsp fresh basil chiffonade
- 1/2-1 cup shredded skim mozzarella

directions

- Step 1: Cook penne pasta in boiling, salted water until al dente.
- Step 2: Pre-heat oven to 425 F. Place veggies on a baking sheet.
- Step 3: Drizzle olive oil over top and lightly season with salt and pepper. Roast in oven for 10-15 minutes or when vegetables begin to brown. Reduce the heat on the oven to 375 F once you remove your vegetables.
- Step 4: Toss roasted vegetables with cooked pasta, tomato sauce, and basil. Pour mixture into an oven safe baking dish, sprinkle with cheese, and bake until cheese melts (about 20-30 minutes). Serve.