

Vegetable Pasta Bake

Ingredients:

- 500 grams pasta
- 1 onion chopped
- 1 garlic clove peeled and crushed
- 1 zucchini, diced
- 1 large tomato, diced
- 200 grams baby spinach leaves
- 1 red capsicum, diced
- 1 cup grated tasty cheese
- 1 cup grated parmesan cheese
- 4 eggs beaten
- 1 tablespoon olive oil
- Salt and pepper to taste

Alternate ingredients:

- Carrots
- Peas
- Mushrooms
- Broccoli
- Bacon
- Basil
- Sweet Potato

Method:

1. Preheat oven to 180°C.
2. Grease a 6cm-deep, 28cm x 35cm (base) baking dish.
3. Cook pasta in a large saucepan of boiling salted water, following packet directions, until just tender.
4. Meanwhile, prepare all the ingredients as stated in the ingredients list, then in a large frying pan heat the oil on medium heat. Add the onion, garlic, zucchini, capsicum, tomato and lightly fry for 3 to 4 minutes. Add baby spinach and stir to combine.
5. Place cooked pasta in a large bowl, add vegetable mixture and parmesan cheese. Season and stir to combine.
6. Spoon mixture into prepared baking dish. Pour over the beaten eggs and sprinkle with cheese. Bake for 20 to 25 minutes or until golden.

