

## Recipe

### Baked Bow Tie Pasta

## By

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## Ingredients

1 package bow tie pasta, cooked  
½ cup chopped yellow squash  
½ cup chopped carrots  
½ cup chopped green beans  
½ cup chopped broccolis  
½ cup chopped eggplants  
½ cup sliced olives  
2 - 3 tsp salt  
1 tsp pepper  
2 tsp Italian seasoning  
1 tsp crushed red pepper  
2 to 3 tbsp olive oil  
1 cup mozzarella cheese

## Preparation

Heat the pan with oil. Cook all the vegetables until tender. Add pasta and seasoning and cook for another 3 minutes. Heat the oven to 350 F. Grease a 13 x9 inch baking dish and pour the pasta with veggies in the dish. Sprinkle cheese on top of the pasta. Bake the pasta dish for 30 minutes or until golden brown.

\*\*\*This is a dried pasta dish. If you do not like dried baked pasta, you may add a cup of half and half or heavy cream while you are cooking the vegetables.

## Serves

8

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