

MUSHROOM RICOTTA PASTA BAKE

Preparation: 5 minutes | Cooking: 35 minutes | Servings: 4

INGREDIENTS

3 cups arugula, roughly chopped
2 ½ cups mushrooms, sliced
1 ½ cups cooked pasta
½ cup part-skim ricotta
3-4 tablespoons basil, minced
2 tablespoons shredded parmesan
1-2 tablespoons fresh thyme leaves
1 teaspoon olive oil spray
2 shallots, sliced thinly
2 cloves, minced
1 yellow summer squash or zucchini, chopped
Salt
Pepper
Lemon zest
Lemon juice



INSTRUCTIONS

In a large casserole dish, add squash, mushrooms, shallots, basil, garlic and thyme leaves. Toss to combine and then make a little space to add the ricotta to the center of the dish. Spray or drizzle with a teaspoon of olive oil, lemon zest and lemon over the top. Sprinkle everything with a good pinch of kosher salt and pepper. Bake at 425 degrees Fahrenheit for 30 minutes. Remove from the oven and stir until veggies and ricotta are well combined. Add your cooked pasta, arugula, and a few tablespoons of reserved pasta water. Top with parmesan and return to the oven to bake for about 4 more minutes, or you have the option to use your broiler for just a minute to melt the top layer of cheese. Serve and enjoy!