

Gluten Free Baked Vegetable Pasta

- 1/2 tbsp Olive oil
- 3 Yellow Squash, sliced lengthwise
- 3 Zucchini, thinly sliced
- 1 Yellow Onion, diced
- 1 Red pepper, chopped
- 2 tbsp Balsamic vinaigrette
- Sea salt
- 1 16oz pkg Tinkyada GF pasta spirals
- 1 8oz pkg organic mozzarella or Veggie Shreds mozzarella (or larger if you wish to add additional cheese to top of the dish)
- 1 8oz pkg feta cheese (if desired)
- 1/4 tsp of Crushed red pepper

Preheat oven to broil. Following directions on package for pasta, cook al dente, drain and rinse with cold water.

Grease a cookie sheet with olive oil and place sliced zucchini, squash, onions and peppers. Drizzle a small amount of olive oil over the top of the vegetables and lightly sprinkle with sea salt.. Place in oven and cook until lightly browned (be sure to stay close by as this goes fast!) remove and place all ingredients into a large bowl. Reduce oven heat to 350 degrees.

Add the pasta to the large bowl of vegetable, add cheeses and crushed red pepper, then toss with 1/2 tbsp of olive oil. Next place all ingredients into a glass 9.5x13.5x2 baking dish. If you desire, sprinkle more cheese over mixture before covering. Cover with foil and place in oven. Cook 20 minutes, then remove foil and cook another 8-10 minutes to lightly brown and melt the cheese. Remove and serve.

Serves 4-6