

VEGGIE PASTA CASSEROLE

1/2 pound of tube pasta (penne, ziti, etc.)

bouillon granules (vegetable or chicken flavor)

1/2 to 3/4 cup grated carrot (or rough chop bagged shredded carrots)

1/2 large onion, diced or chopped somewhat fine

1 zucchini, skin on and grated

1 cup cottage cheese

1 jar Bertolli 5-cheese pasta sauce

provolone cheese slices for topping OR the cheese of your choice

Cook the pasta 2 minutes less than the way you like it done; drain, rinse, and set aside.

While the pasta is cooking, sauté the carrot and onion in a little olive oil; about halfway to tender, add 2 pinches of the bouillon granules and blend well. When onions and carrots are tender, move to a large bowl.

In the same pan, sauté the zucchini in a little olive oil with one pinch of the bouillon granules. The zucchini has a lot more water in it so when it's close to tender, pour it into a sieve and shake until the excess liquid has drained off. Put into the same bowl as the onions and carrots. Add in the cottage cheese and blend well.

Add the almost-cooked pasta to the vegetables and cottage cheese and toss gently to blend well. Add enough pasta sauce to bind the casserole well – to your preference.

Pour the mixture into a sprayed 9x13 baking pan and lay provolone cheese slices on top of the casserole. Bake at 350 for 35 minutes, or until cheese is nicely melted and the casserole is bubbly.