

Mai's March Madness

Cooking Without a Recipe #2

Veggie Pasta Casserole



Ready in **45 minutes**

Serves **4-6**

Ingredients

These are estimates and do NOT need to be exact. The whole purpose is to use up whatever you have in your fridge and pantry, be creative! 😊

- ½ - 1 pound of your favorite pasta cooked as directed- I used Barilla Cellentani
- 4 Tbsp butter
- 2 medium oyster mushrooms, chopped
- 3 cloves of garlic, sliced
- Herbs from your garden - a sprig of rosemary, oregano, thyme and some basil *or herbs from your fridge
- 1 Tbsp olive oil
- 1 sweet onion, chopped
- 1 sweet potato, chopped
- 4-6 oz of prepared pasta sauce
- 1 6 oz. can Tomato paste
- ¾ of a 20 oz bottle of catsup
- Leftover white or red wine about a cup
- 3 oz Ricotta cheese
- ½ - 1 cup grated remnant cheese
- ¼ cup grated Mexican 4 blend cheese
- ½ cup chopped olives or tapenade

Preparation

1. Cook the pasta, drain and set aside. I chopped up the sweet potato and added it the pasta to cook it
2. Add 4 Tbsp of butter and sliced garlic to a pan. Saute the chopped mushrooms. Add the sprig of rosemary in the pan to season the mushrooms. Remember to remove it before you put the mushrooms on the pasta.
3. In a separate pot, saute the onion in 1 Tbsp of olive oil for about 3 minutes.
4. Add the pasta sauce, tomato paste, catsup, wine, and all the herbs. Simmer for 20 minutes
5. Place the noodles in a large casserole dish, cover it with the sauce.
6. Add the mushrooms, then dab the Ricotta cheese over that. Add olives or tapenade, then the cheeses
7. Sprinkle with chopped parsley and basil

Tips

You can use this during Mai's March Madness. This is a relaxed way to cook. You will be surprised what you come up with when you let your creative juices flow.

Spiritual Message from this recipe

I believe "waste not, want not" is a spiritual guideline and it can be FUN to practice it. Things get pushed to the back of my fridge and I forget they are there. Going through to see what's in there is like treasure hunting! Using what we have not only saves on money, helps you to create cool new recipes!