

Mixed Vegetables with ricotta, marinara and cheddar



Ingredients

1. Noodles 3 cups 750 ml
2. California style frozen vegetables 2 cups 500 ml
3. Ricotta Cheese 1 Cup 250 ml
4. Marinara sauce 2 cups 500 ml
5. Grated Cheddar Cheese 1.5 cups 375 ml

Tools

1. Large pot for boiling
2. Large baking dish min 2 in 5cm depth
3. Strainer to drain noodles
4. Oven preheated to 400 f 205 C

Preparation

1. Boil the noodles in salted water.
2. A few minutes before the noodles are ready add the frozen vegetables.
3. Drain the noodles and veggies and put back in the pot.
4. Mix in ricotta cheese and marinara sauce and mix it all together, salt and pepper to taste.
5. Transfer everything to the baking dish and cover with the grated cheddar cheese.
6. Bake for 20-25 minutes until the cheese darkens a little.
7. Reduce heat to 250 F 125 C. Cover and keep in the oven until you serve.