



STS Farms Recipe of the Month

Garden Pasta Bake

Serves: 9 § Prep: 20 minutes § Bake/Cook: 30-35 minutes

Ingredients:

5 cups 500 g	Penne Pasta
2 cup 500 mL	Plain Yogurt
2 tbsp. 30 mL	Wine Vinegar
2 2	Garlic Cloves, minced
1 tbsp. 15 mL	Italian Seasoning
1 ½ tsp. 7 mL	Salt
½ tsp. 5 mL	Hot Pepper Sauce
1 ½ cup 375 mL	Chopped Zucchini
¾ cup 175 mL	Chopped Carrots
½ cup 125 mL	Chopped Green Peppers or Celery
½ cup 125mL	Chopped Green Onions
1 1	Tomato, Chopped
1 cup 250 mL	Shredded Cheddar Cheese
12 12	Eggs
2 tbsp. 30 mL	Grated Parmesan Cheese

Directions:

1. Pre- heat oven to 350 F. Cook pasta and Drain well.
2. In a large bowl, combine ½ cup yogurt, vinegar, garlic, Italian seasoning, salt and hot pepper sauce. Toss gently with hot pasta.
3. Add zucchini, carrots, peppers, green onions and tomatoes; toss just until mixed and turn into a lightly greased 13" x 9" baking pan; sprinkle with cheddar cheese.



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4. Beat eggs until light and foamy; stir in remaining 1 ½ cups yogurt and pour over pasta mixture. Sprinkle with Parmesan cheese.
5. Bake in 350 F for about 30-35 minutes or until set and golden
6. Let stand about 8 minutes before cutting. Serve with salsa, tomato or spaghetti sauce, if desired.