

PRONTO PASTA BAKE

12	Ounces rotini pasta, cooked	
2	Medium zucchini, coarsely chopped (about 2 cups):	반박 반씩 더치 등분해서 써요
2	Garlic cloves pressed	1.5c (작은 쪽들 써서)
1	Jar (48 ounces) spaghetti sauce	
1	Teaspoon dried basil leaves	
2	Ounces (1/2 cup) fresh Parmesan cheese, grated	채질다
3	Cups (8 ounces) shredded mozzarella cheese	채질다

Preheat oven to 375. Cook pasta according to package directions; drain. Mix zucchini, pressed garlic, spaghetti sauce and basil in a bowl, set aside. In 9" x 13" baking pan layer one third of the spaghetti sauce mixture half of the pasta one third of the cheeses. Repeat layers with remaining pasta, sauce and cheeses: cover with aluminum foil and bake for 45 minutes. Uncover; continue baking 5 minutes. Serve with toasted garlic bread if desired.

○ 큰볼에 반박, 마늘, 스파게티소스, 베이직 허브, 섞는다

○ 각사각팬에 치즈만든기 깔다

○ ~~모양~~이시 양쪽 끝부분에 파스타 얹어준다

➔ 치즈 깔고 → 파스타 → ~~모~~ 모zzarella 치즈 → 파마산 치즈 뿌린다 → 다시 반박

