



Julia's Cuisine
www.juliascuisine.com

Main Course/Pasta

Tomato & Zucchini Oven Baked Pasta

Serves 6
Prep time: 15 minutes
Cook time: 1 hour

Ingredients

8 oz/250 grams penne pasta
1 Zucchini, halved lengthways and cut into 1/2 inch pieces
1/2 onion, finely diced
3 Garlic cloves, crushed
4 Tablespoons olive oil, divided
1 Large 16 oz can whole tomatoes
1 Cup/240 ml [Marinara Sauce](#)
1/2 Teaspoon oregano
1/2 Teaspoon rosemary
Fresh black pepper
Sea salt
2 Tablespoon fresh chopped parsley
1/2 Cup/50 grams Parmesan, finely grated
1 Ball fresh mozzarella, cut into slices

Method

Preheat oven to 350 degrees F and have ready a deep sided 8 inch baking dish.

In a large skillet set over medium high heat, add 2 tablespoons of the olive oil and the zucchini. Stir well and cook for about 10 minutes until the zucchini is cooked and charred on the outside. Remove from heat.

In a separate large skillet set over high heat, add the remaining olive oil, garlic and onion. Cook, stirring occasionally, for about 10 minutes. The onions should be softened and slightly caramelized. Add the canned tomatoes to the skillet and set heat to high. Stir well. Using two wooden spoons, start chopping up the tomatoes until they are all fairly chopped well. Add the oregano, rosemary, black pepper and sea salt. Stir well and allow to cook until most of the pan juices have evaporated and you are left with quite a thick sauce. This will take about 15 minutes. Add the marinara sauce, parmesan cheese and parsley to the pan, bring to a simmer and stir well. Leave to simmer for just a couple of minutes and remove from heat.

Cook the pasta al dente, drain and set aside.

Add the pasta to the baking dish, spoon over zucchini and finally the sauce. Stir well to combine. Top with fresh mozzarella slices and bake for about 25 minutes. Remove from oven and let stand for about 5 minutes before serving.