



Makes 8 cups
Preparation Time: 30 minutes
Cook Time: 20 minutes

INGREDIENTS:

8 oz. dried whole grain penne pasta

2 medium zucchini and/or yellow summer squash, quartered lengthwise and cut into ½-inch slices

2 cups coarsely chopped tomatoes

½ cup chopped celery

½ cup chopped red onion

3 cloves garlic, minced

1 15-oz. can no-salt-added tomato sauce

3 tablespoons balsamic vinegar

2 tablespoons chopped fresh oregano

1 tablespoon chopped fresh thyme

¾ teaspoon sea salt

¼ teaspoon freshly ground black pepper

1 15-oz. can no-salt-added red kidney beans, rinsed and drained

Ratatouille Baked Penne

This saucy vegan ratatouille goes from the stove top to the oven in the same pan. If you don't have an oven-safe skillet, prepare this recipe in an extra-large skillet as directed through Step 2. Transfer the mixture to a 2-qt. square or rectangular baking dish and bake as directed.

By Carla Christian, RD, LD

- 1 Preheat oven to 375°F. Cook pasta according to package directions; drain.
- 2 Meanwhile, in an extra-large oven-safe skillet cook squash, tomatoes, celery, onion, and garlic over medium 6 to 7 minutes or until nearly tender, stirring occasionally and adding water, 1 to 2 Tbsp. at a time, as needed to prevent sticking. Stir in the next six ingredients (through pepper). Stir in cooked pasta and beans.
- 3 Transfer skillet to oven. Bake, covered, 20 minutes. Sprinkle with additional oregano and/or thyme.