



# Butternut Squash “Rotini” Spicy Marinara Bake Ziti

**Servings**

4

**Calories**

410

**Prep Time**

15 minutes

**Total Time**

35 minutes

**Skill Level**

Easy

## Ingredients

- 2 (10 ounce) bags Mann’s Butternut Squash “Rotini”
- 2 cups marinara sauce, prepared
- 1 cup ricotta cheese (optional)
- 1 egg (optional)
- 2 cups roughly chopped spinach
- 2 cups shredded mozzarella, divided
- 4 tablespoons shredded Parmesan cheese, divided
- 4-5 fresh basil leaves, sliced, divided
- 1 teaspoon roasted red pepper flakes
- Olive oil or cooking spray, for coating



## The Method

Preheat oven to 400°F.

Prepare Mann’s Butternut Squash “Rotini,” according to directions.

Place cooked Butternut Squash “Rotini” in large bowl. Add marinara sauce, ricotta, egg, spinach, 1 cup mozzarella cheese, 2 tablespoons Parmesan cheese, half of the fresh basil, and the chili flakes. Toss gently to mix.

Lightly coat an 8”x8” baking dish with olive oil. Place mixture into dish and top with remaining mozzarella and Parmesan cheese. Bake for 20 minutes (or up to 40 minutes if you don’t precook Butternut Squash “Rotini”) until cooked through and cheese is melted and golden brown.

To plate, garnish with remaining fresh basil.

### Nutrition Facts

Serving Size 421g | Servings: 4

### Amount Per Serving

Calories 410 | Total Fat 18g (sat fat 9g trans 0g) | Cholesterol 90mg | Sodium 990mg | Total Carbohydrate 30g | Dietary Fiber 6g |  
Sugars 13g (Includes 0g Added Sugars) | Protein 28g | Vitamin D 6% | Calcium 50% | Iron 10% | Potassium 10%

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