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Vegan Roasted Veggie Baked Ziti

Serves 4

Ingredients

1 broccoli crown	½ tsp dried oregano
1 small eggplant	¾ lb (12oz package) ziti, uncooked
1 medium yellow onion	1 cup vegan ricotta
½ lb (4 medium) carrots	1 TBSP flax seed meal, soaked in 2½ TBSP warm water
1 medium squash (yellow or zucchini)	2 cups shredded vegan mozzarella, divided
2 TBSP olive oil	1-24 oz jar marinara sauce
salt and pepper	

Preparation

1. Preheat the oven to 400°. Chop the eggplant into small cubes (½ -¾ inch); cut the carrots into matchsticks; slice the onion; cut the squash into ¼ inch rounds; and cut the broccoli into small florets.
2. Divide the chopped vegetables between two baking sheets covered with foil. Drizzle each sheet with 1 Tbsp olive oil, ¼ tsp salt, ¼ tsp dried oregano, and a generous amount of freshly cracked pepper. Toss the vegetables on the baking sheet until they are all lightly coated in oil and spices. Roast the vegetables in the preheated oven for 30 minutes, or until they are soft and slightly charred on the edges. Stir once, half way through roasting.
3. While the vegetables are roasting, cook the pasta according to the package directions (boil for 7-10 minutes, or until al dente). Once cooked, drain the pasta and return it to the pot with the burner turned off. Add the sauce and toss to coat.
4. In a medium bowl, stir together the vegan ricotta, the soaked flaxseed meal, one cup of the shredded vegan mozzarella, ¼ tsp salt, and a generous amount of freshly cracked pepper. Stir until smooth and even.
5. Coat an 8x8 inch casserole dish with non-stick spray. Spread ⅓ of the pasta and marinara sauce over the bottom. Layer ½ of the ricotta mixture over the pasta, then ½ of the roasted vegetables. Repeat these three layers, then end with one final layer of pasta and sauce, and the final cup of shredded mozzarella.
6. Reduce the oven to 375° degrees and bake the casserole for 30 minutes, or until heated through and the cheese on top is melted and slightly browned on the edges.



Food Fairy Note:

Adapted from: *Roasted Vegetable Baked Ziti*, www.budgetbytes.com December, 2014