Bell Pepper Pasta Bake

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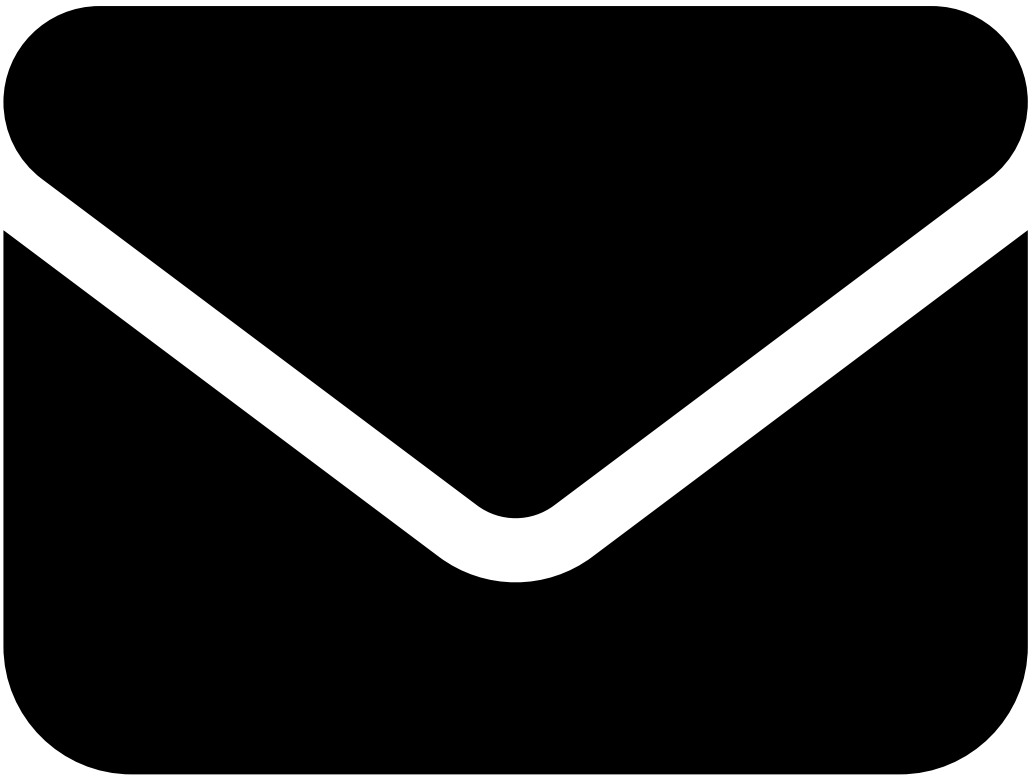




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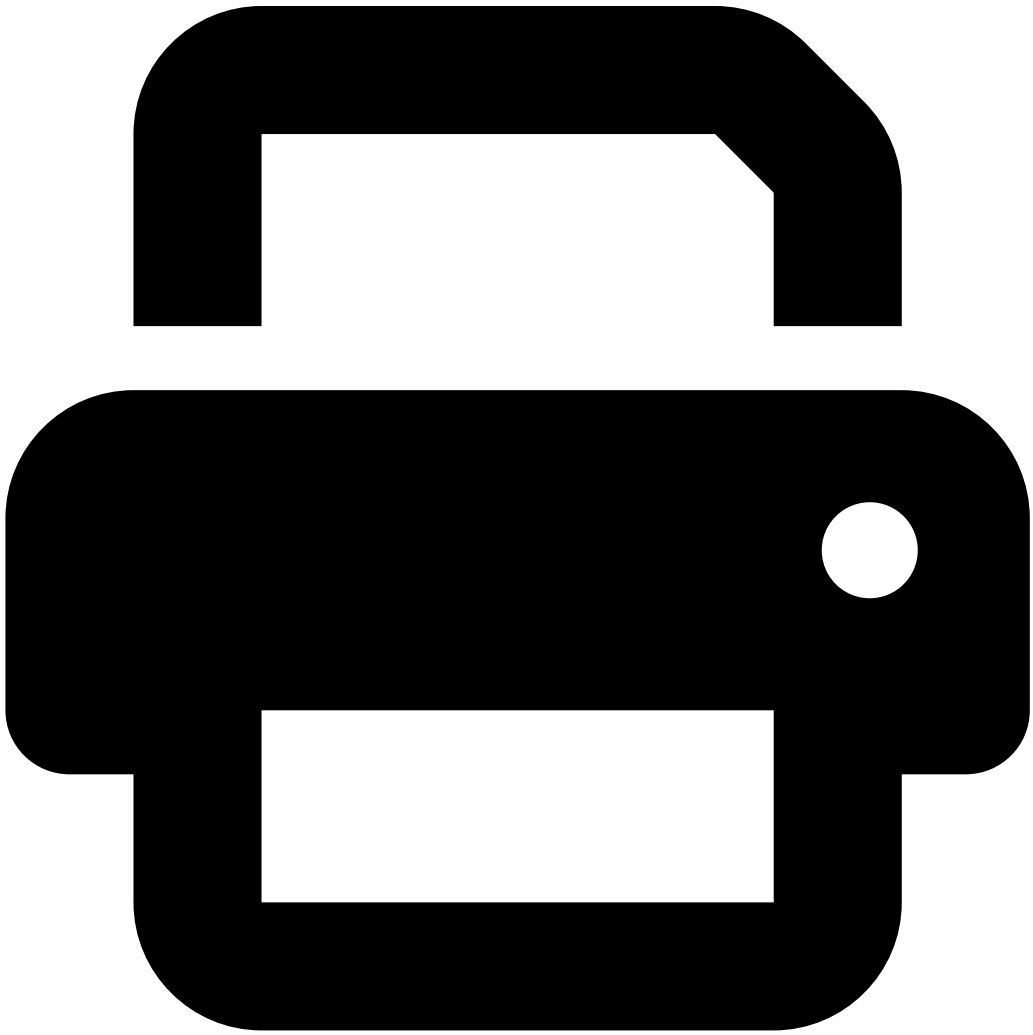

This creamy bell pepper pasta bake is the ultimate comfort food, when you want Italian and vegetarian too.
Red and green bell peppers, spinach, onions and garlic in a creamy, cheesy rose sauce full of Italian flavors.

This baked pasta meal is easy to make, if you have a prep plan. If you have the vegetables cut before hand and have marinara sauce on hand, this recipe seems effortless!!!

3 Ways to Customize This Bell Pepper Pasta Bake

The first and easiest way to customize this Bell Pepper Pasta Bake recipe is to use whatever pasta shape you like . I used a short rigatoni shape pasta, you can use any shape pasta you like.

I always have homemade marinara on hand, if you don’t you can

use your favorite store bought. One more thing if you prefer one color of pepper over an other use more of want you like.

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Pasta is baked in a creamy marinara sauce with colorful peppers, spinach, mozzarella, and Parmesan for a hearty, cheesy vegetarian casserole.

- 1 lb dry pasta
- 1 red and 1 green bell pepper chopped
- 2 cups chopped spinach
- 1 chopped onion
- 2 tbsp chopped garlic
- 2 tbsp butter
- 1 tbsp olive oil
- 1 cup reserved pasta water
- 1 cup heavy cream
- 2 cups prepared marinara
- 1 cup shredded mozzarella
- 1 cup grated parmesan
- Salt and pepper to taste

1. Cook pasta according to package directions undercooking the pasta el dente resevering 1 cup of the water before draining
2. In a large skillet bring the butter and oil to moderate heat

3. Add the onions and garlic saute until tender and just beginning to brown
4. Add the bell peppers saute until tender
5. Add the cream, marinara and reserved pasta water
6. Simmer covered for 15 minutes
7. Add the cheeses and spinach the last 5 minutes
8. Toss pasta in sauce
9. Transfer to a 375 degree oven top with additional mozzarella bake for 45 minutes