

Dinner Recipe: Baked Tikka Masala Ziti with Roasted Vegetables

Part 1

1 yellow zucchini (chopped)

1 green zucchini (chopped)

1 cup spinach (fresh)

½ cup red bell pepper (chopped)

½ cup mushrooms (chopped)

1 onion (chopped)

1 cup of yogurt

1 tbsp of lemon juice

2 tbsp of Life is a Recipe® Tikka Masala Part 1

1 tsp of salt

olive oil

Part 2

2 tbsp minced fresh ginger

2 tbsp ghee

2 clove of garlic (chopped)

2 serrano chilies (finely chopped)

4 tomatoes (chopped)

1 cup of heavy whipping cream

1 tsp of salt

4 tsp of Life is a Recipe® Tikka Masala Part 2

1 lb. uncooked ziti

3 cups marinara sauce

4 cups of mozzarella cheese

¼ cup parmesan cheese (plus ⅓ cup for topping)

½ cup cilantro (to garnish)

*add more salt to taste.

Instructions

1. In a large bowl, combine yogurt, lemon juice, 2 teaspoons of salt, and 2 tablespoons of Life is a Recipe® Tikka Masala Part 1.
2. Stir in with vegetables, cover with plastic wrap and refrigerate for 10-15 minutes.
3. Preheat the oven to 400 degrees.
4. Lightly grease baking sheet with olive oil.
5. Spread veggies on baking sheet and bake for 20 minutes until lightly roasted.
6. Cook pasta according to directions until al dente. Once cooked, drain pasta and set aside.
7. Melt ghee in a large skillet on medium heat.
8. Sauté garlic, ginger, and serrano chilies for 1 minute then add chopped tomatoes.
9. Cover with lid and allow tomatoes to cook. Next, add 2 tablespoons of Life is a Recipe® Tikka Masala Part 2 and 1 teaspoon of salt.
10. Add the marinated vegetables. to the mixture and stir. Next, add 1 cup of heavy cream.
11. Add more salt to taste. Reduce to simmer for 5 minutes for juice to vaporize.
12. In a large bowl, add 3 cups of Marinara sauce, vegetable mixture, 4 cups mozzarella cheese, ¼ Cup parmesan cheese, salt and pepper to taste. Mix well.
13. Add cooked pasta and coat with sauce.
14. Pour pasta into a greased baking pan.
15. Top with a ⅓ cup of parmesan cheese.
16. Bake about 25 minutes until golden.
17. Garnish with cilantro.