**Marcia’s Pasta & Zucchini Saute**

Serves 14

¾ lb. penne

1-2 T. canola oil

1 C. fresh zucchini, cut in ½ in. lengthwise bias slices

2 C. creamy Italian dressing

12 oz. can chopped tomatoes

2 T. tomato paste

1 C. Parmesan cheese

1 T. oregano

1 T. basil

½ tsp. granulated garlic

1 C. shredded mozzarella, provolone, cheddar cheese blend

1. Cook penne.
2. Preheat oven to 350 degrees.
3. Saute zucchini in oil for 3-5 minutes or until tender.
4. Add dressing, tomato products, parmesan cheese and spices. Simmer for 5-7 minutes.
5. Toss in pasta and mix well.
6. Place mixture in a baking dish that has been sprayed with pan release (like Pam.)
7. Top mixture with shredded cheese.
8. Bake, uncovered for 2-3 minutes in oven, or until cheese is melted. Watch the dish carefully to avoid burning it.