



Ingredients

1 pound yellow squash

1 box grape tomatoes

8 oz. container ricotta cheese

¼ cup fresh pesto

1 box penne pasta

4 to 6 ounces fresh mozzarella cheese, cubed

8 oz container Romano cheese

Plain bread crumbs

Olive oil

What To Do:

Cube yellow squash, place on baking sheet, drizzle with olive oil and sprinkle with kosher salt and cracked black pepper to taste. Roast in oven at 425 degrees until tender and caramelized, about 20 to 25 minutes. Set aside.

Cook pasta until al dente, drain well and put into large casserole. Mix in roasted squash, ricotta cheese, grape tomatoes, pesto (about ¼ to ½ cup), and mozzarella cheese. If dish seems a little dry, drizzle with heavy cream or ½ and ½. Top the pasta bake with Romano cheese, then cover top with bread crumbs and drizzle with olive oil. Bake at 350 degrees until top is golden brown, about 30 minutes. Check your own oven temperature!

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