

## Cheesy Spinach Pasta Casserole

- 1 (12 oz.) pck. medium seashell pasta
- 1 (10 oz.) pck. frozen chopped spinach, thawed
- 2 eggs
- 1/4 cup olive oil
- 1/2 c. bread crumbs
- 39 oz. tomato sauce
- 1 (8 oz.) pck. shredded cheddar cheese
- 1 (8 oz.) pck. shredded mozzarella

### Directions:

1. Preheat oven to 350 degrees
2. Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 10 min. or till al dente. Drain.
3. Bring 1/2 c. water to boil in saucepan and cook spinach 4-6 min., until tender
4. Place cooked pasta in a medium bowl. In a small bowl whisk together eggs & oil. Toss the pasta with the cooked spinach, egg mixture and bread crumbs.
5. Cover the bottom of baking dish with 1/3 tomato sauce. Pour 1/2 of pasta mixture into baking dish and cover with another 1/3 tomato sauce. Sprinkle with 1/2 of the cheddar cheese and 1/2 of the mozzarella. Layer with remaining pasta mixture and top with remaining sauce. Sprinkle with rest of the cheddar and mozzarella cheese.
6. Bake 45 min. till bubbly and lightly browned.