

# CHEESY BAKED ITALIAN SUMMER SQUASH

## Ingredients

- |   |                                     |
|---|-------------------------------------|
| 4 smooth-skinned summer squash, 1/4-inch chunks         | 1 Tbsp oregano or Italian seasoning |
| 1 large white onion, chopped                            | 3 to 4 basil leaves, chopped        |
| 1 large bell pepper, cored and roughly chopped          | Salt and pepper to taste            |
| 32 ounces marinara (like Rao's)                         | 2 Tbsp olive oil                    |
| 1 ½ cups shredded Mexican-blend or Italian-blend cheese | Optional: 4 - 5 Tbsp ricotta cheese |
| 1 ½ cups shredded mozzarella cheese                     |                                     |

## Directions

1. Preheat oven to 350 degrees.
2. Heat oil in a 12-inch cast-iron skillet over medium heat. Add all veggies and season liberally with salt and pepper. Sauté for 10 minutes or until veggies are tender (they will shrink as cooked). Let rest for 5 minutes, push veggies to one side of the pan, tilt, and discard any excess water (soaking up with paper towels helps).
3. Pour in marinara (reserving 1 cup) and blended cheese. Toss until evenly coated in the sauce. Cover top with an even layer of remaining marinara followed by mozzarella cheese (and optional dollops of ricotta), cover with foil and bake for 30 minutes.
4. In the last 10 minutes, remove foil and bake uncovered. Let cool for 5 minutes, top with fresh basil and serve. You can alternately broil uncovered for 1 minute to brown up the cheese at the very end.