

Colorful pasta bake

This vegetarian casserole is delicious for young and old! Colorful spiral noodles, crunchy vegetables and smoked tofu are topped with aromatic Gouda and mozzarella.

Zutaten
4 Portionen

400 g Colorful spiral noodles
200 g Leek
180 g Zucchini
200 g Broccoli
2 EL Rapeseed frying oil
1 Onion
185 g Smoked tofu
4 Eggs
150 g Cream
1 Msp. Nutmeg, grated
100 g Mozzarella, grated
150 g Gouda, grated
Sea salt, fine-grained
Pepper
Baking spray oil

Zubereitung

Cook the pasta in salted water until very al dente. Cut the leek, zucchini and broccoli into bite-sized

pieces and also pre-cook in salted water for 3 minutes. Drain the pasta and vegetables.

Cut the tofu and onion into small cubes. Heat the frying oil in a pan and sauté the chopped onions, add the diced tofu and fry all over.

Whisk the eggs and cream together and season with salt, pepper and nutmeg. Grease the baking dish (approx. 30 x 22 cm) with Byodo baking spray oil. Place a layer of pasta in the dish and cover with mozzarella. Then spread out the vegetables and tofu and cover with the remaining noodles.

Place the casserole in an oven preheated to 200 °C top/bottom heat. After 10 minutes, pour the beaten egg mixture evenly over the top and spread the Gouda on top. Bake for a further 25-35 minutes. The casserole is ready when the egg mixture has set and the cheese is golden brown.