

## Baked pasta with chick peas, spinach and peppers

4 servings

Preheat oven to 350F.

This is an easy recipe for leftover cooked pasta.

6 Tablespoons	extra virgin olive oil *
10 oz package	spinach, chopped, frozen, defrosted
1 cup	pepper strips, frozen, defrosted
1 small can	tomato *
1 can	chick peas (ceci beans, garbanzo beans), rinsed, drained *
12 oz	cooked pasta (preferably whole wheat*)

Optional: salt and pepper; herbs, grated cheese

1. heat olive oil on low-medium. Add the spinach and peppers and stir into the oil. season with salt and pepper. Cook for 3-5 minutes.
2. add the tomatoes, chickpeas and any herbs (optional). Stir to combine.
3. combine the vegetables and cooked pasta and put in a baking dish.
4. top with grated cheese, if desired. Bake at 350F 20-30 minutes or until bubbly.

Approximate cost of the recipe: \$5.78 or \$1.45 per serving