

PASTA CASSEROLE WITH VEGETABLES AND HARD CHEESE DŽIUGAS®



Ingredientai

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|--------------------|-----------------------------|
| 600 g | of ribbon pasta |
| 3 | paprikas |
| 3 | zucchini |
| 3 | tomatoes |
| 3 cloves | of garlic |
| some | basil |
| 1 teaspoon | of parsley |
| 2 stalks | of dill |
| 1 handful | of spinach |
| according to taste | pasta seasoning |
| 2 teaspoons | of ajika |
| 300 g | of shrimp |
| 1 | spreadable cheese "Mildutė" |
| 150 g | of grated cheese DŽIUGAS |

PREPARATION

Cook the pasta. Fry-stew the diced paprika, chopped garlic and sliced zucchini. Once the vegetables have softened, add the frozen shrimps, chopped spinach and parsley, dill, seasoning and simmer. Then add a large tablespoon of spreadable cheese and a tablespoon of ajika and stir well.

In a baking dish, add a part of pasta, then a layer of vegetables and then a layer of pasta again. Spread a tablespoon of ajika, add slices of tomato and sprinkle the grated cheese DŽIUGAS. Bake everything in an oven for 10-15 minutes until the cheese melts and turns a bit brown.

Bon appetite.