

## Easy Minestrone Casserole: Comfort Food with Big Italian Flavor

Easy Minestrone Casserole: A Taste of Home



**OVEN**  
**375°F**

**TIME**  
**15 min**

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### INGREDIENTS

- 1 tablespoon olive oil
- 1 onion, chopped
- 2 carrots, diced
- 2 celery stalks, diced
- 3 cloves garlic, minced
- 1 zucchini, diced
- 1 can (14 oz) diced tomatoes
- 1 can (15 oz) cannellini beans, drained and rinsed
- 2 cups vegetable broth
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- Salt and pepper to taste
- 2 cups cooked pasta (like penne or fusilli)
- 1 cup shredded mozzarella cheese

### DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. In a large skillet, heat the olive oil over medium heat. Add the onion, carrots, and celery, sautéing until softened, about 5 minutes.
3. Stir in the garlic and zucchini, cooking for an additional 2 minutes until fragrant.
4. Add the diced tomatoes, cannellini beans, vegetable broth, oregano, basil, salt, and pepper. Bring to a simmer and let cook for 10 minutes.
5. In a large mixing bowl, combine the cooked pasta with the vegetable mixture. Transfer to a greased casserole dish.
6. Top with shredded mozzarella cheese and bake for 25-30 minutes, or until the cheese is bubbly and golden.
7. Let it cool for a few minutes before serving. Enjoy your comforting casserole!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-minestrone-casserole-comfort-food-with-big-italian-flavor/>