

## This Cheesy Minestrone Casserole Is the Ultimate Comfort Bake

is your new go-to. Packed with



**OVEN**  
**375°F**

**TIME**  
**25 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

2 cups cooked pasta (any short shape like penne, rotini, or shells)

1 can diced tomatoes (14.5 oz, undrained)

1 cup mixed vegetables (frozen carrots, peas, corn, or a fresh mix)

2 tbsp olive oil

1 tbsp Italian seasoning

Salt and pepper, to taste

1 cup shredded mozzarella cheese

? Ingredient Tips & Swaps:

Pasta: Whole wheat or gluten-free pasta works great too.

Veggie upgrades: Add sautéed zucchini, spinach, or bell peppers for extra nutrients.

Protein idea: Toss in canned white beans or chickpeas for added heartiness.

Cheese swap: Try shredded provolone or a sprinkle of Parmesan for extra flavor.

??? Instructions:

Preheat oven to 375°F (190°C).

Mix the base: In a large bowl, combine cooked pasta, diced tomatoes (with juice), mixed vegetables, olive oil, Italian seasoning, salt, and pepper. Stir well.

Layer & top: Pour mixture into a greased casserole dish. Top evenly with shredded mozzarella.

Bake: Place in the oven and bake for 20-25 minutes,

or until bubbly and cheese is lightly golden.

Serve hot: Let cool slightly and serve warm with crusty bread or a side salad.

? Tips for Casserole Success:

Cook pasta just al dente: It will soften further while baking.

Don't skip the olive oil: It helps bind the mix and enhances the roasted flavor.

Broil for golden cheese: Want a bubbly top? Broil for 2 minutes at the end, watching closely.

? What to Serve With Minestrone Casserole:

Blueberry Lemonade to brighten the richness

Dorito Casserole for a fun, spicy companion

Sheet Pan Quesadillas to round out a casual buffet

Instant Pot Lasagna for a pasta-lover's dream lineup

Crockpot Nacho Dip as a party-style appetizer

? Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 4 days.

Reheat: Microwave individual portions or bake covered at 350°F until heated through.

Freezer: You can freeze the unbaked casserole (without cheese) and bake straight from frozen-just add 10-15 minutes to the bake time.

? More Recipes You'll Love:

Instant Pot Lasagna

Sheet Pan Quesadillas

## DIRECTIONS

1. Preheat oven to 375°F (190°C).
2. Mix the base: In a large bowl, combine cooked pasta, diced tomatoes (with juice), mixed vegetables, olive oil, Italian seasoning, salt, and pepper. Stir well.
3. Layer & top: Pour mixture into a greased casserole dish. Top evenly with shredded mozzarella.
4. Bake: Place in the oven and bake for 20-25 minutes, or until bubbly and cheese is lightly golden.
5. Serve hot: Let cool slightly and serve warm with crusty bread or a side salad.
6. ? Tips for Casserole Success: Cook pasta just al dente: It will soften further while baking.
7. Don't skip the olive oil: It helps bind the mix and enhances the roasted flavor.
8. Broil for golden cheese: Want a bubbly top? Broil for 2 minutes at the end, watching closely.
9. ? What to Serve With Minestrone Casserole: This hearty dish pairs beautifully with lighter bites and zesty sips:
10. Blueberry : Lemonade to brighten the richness
11. Dorito : Casserole for a fun, spicy companion
12. Sheet : Pan Quesadillas to round out a casual buffet
13. Instant : Pot Lasagna for a pasta-lover's dream lineup
14. Crockpot : Nacho Dip as a party-style appetizer
15. ? Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 4 days.
16. Reheat: Microwave individual portions or bake covered at 350°F until heated through.
17. Freezer: You can freeze the unbaked casserole (without cheese) and bake straight from frozen-just add 10-15

minutes to the bake time.

18. ? More Recipes You'll Love: If this cozy casserole hit the spot, check out these other feel-good favorites:
19. Instant : Pot Lasagna
20. Sheet : Pan Quesadillas
21. Dorito : Casserole
22. Final Thoughts: The Minestrone Casserole brings all the veggie-rich comfort of a classic soup in an easier-to-serve, cheesier, and even more satisfying format. It's easy to prep, family-friendly, and makes excellent leftovers-what more could you ask from a weekday meal?
23. Tried it? Snap a pic and tag @chefmaniac-we'd love to see your baked masterpieces!

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

Original recipe: <https://chefmaniac.com/this-cheesy-minestrone-casserole-is-the-ultimate-comfort-bake/>