

## Italian Tomato Bake

Recipe adapted from [hellofresh.com](http://hellofresh.com)

Serves 4

- 1 TBSP olive oil
- 2 onions, sliced
- 4 zucchinis, diced
- ½ bunch flat leaf parsley, chopped
- 4 cloves garlic, minced
- 8 oz mushrooms, quartered
- 2 cans (15 oz) diced tomatoes
- 2 cans cannellini beans, rinsed and drained
- 12 oz cherry or grape tomatoes
- 8 oz ricotta cheese
- ½ cup parmesan cheese
- 4 slices of sourdough bread, toasted and cut into cubes

Pre-heat oven to 350°.

In a large skillet, over medium-high heat, add olive oil and sauté onions and zucchini until just tender. Add parsley, garlic, and mushrooms. Cook until mushrooms are soft. Add diced tomatoes and cook until liquid is reduced a bit. Stir in beans and grape tomatoes. Pour mixture into a baking dish. Add dollops (spoonfuls) of ricotta cheese. Do not stir. Top with bread cubes. Sprinkle parmesan over bread cubes and bake until cheese is soft and melted, and tomato mixture is hot.

**Nutrition Information per Serving** Calories 522.3; Fat 14.5 g; Saturated Fat 5.5 g; Sodium 471.8 mg; Fiber 15.2 g; Sugars 19.9 g; Added Sugars 0 g; Protein 30 g