Pasta casserole with vegetables and hard cheese DŽIUGAS®



Ingredients

600 g	of ribbon pasta
3	paprikas
3	zucchinis
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.