Baked Pasta with Spinach and Mushrooms

2 Tablespoon olive oil

1 onion, chopped

4 garlic cloves, minced

16 ounces mushrooms, sliced

¼ teaspoon salt

1/2 teaspoon pepper

2 teaspoons Italian herbs

3–4 ounces baby spinach, chopped

2 cups chicken broth

25 ounce jar marinara sauce

8 ounces dry pasta

1 cup ricotta cheese

¼–1/2 cup finely grated parmesan

1/2– 1 cup grated mozzarella cheese

Fresh basil for garnish

Heat oil in skillet. Add onion, garlic, mushrooms, salt, pepper, andItalian herbs.

Cook 12 min. until golden.

Add spinach and wilt.

Add 2 cups of broth, marinara sauce and the dry pasta.

Bring to a simmer. Dot with the dollops of ricotta.

Sprinkle with mozzarella and parmesan.

Cover and place in the oven at 400 to bake for 30 minutes.

Uncover and let the cheese get a little golden for a couple of minutes.

Garnish with fresh  basil.