**Vegetarian Baked Ziti Recipe with Goat Cheese**

### ngredients:

* 3½ cups brown rice pasta, cooked
* 1½ cups spinach
* ½ cup cauliflower rice
* 1 zucchini, chopped
* 1 yellow squash, chopped
* 2 cups cherry tomatoes, sliced
* 1 teaspoon Italian herbs
* ½ teaspoon garlic powder
* ½ teaspoon sea salt
* ½ cup goat cheese crumbles
* 2-3 cups marinara sauce
* 4 ounces buffalo mozzarella
* ¼ cup caprino romano, shredded
* 5-6 large fresh basil leaves, chopped

### Directions:

1. preheat oven to 375 F.
2. In a 9x13 greased baking dish add the pasta, spinach, cauliflower rice, zucchini, yellow squash, cherry tomatoes, goat cheese crumbles and spices.
3. Pour marinara sauce, stirring until well-combined.
4. Top with buffalo mozzarella and pecorino romano.
5. Bake for 30-35 minutes.
6. Allow to rest for 5 minutes before serving.
7. Top with fresh, chopped basil