

Penne Pasta Bake for #MeatlessMonday

Recipe by A Kitchen Hoor



Ingredients

- 1 tablespoon extra virgin olive oil
- 2 cloves garlic
- 1 cup onions, chopped
- 3 cups mushrooms, sliced
- 28 ounces canned, diced tomatoes, drained
- 8 ounces penne pasta
- 1 cup ricotta cheese
- 1 1/2 cups part-skim mozzarella cheese
- 14 ounces spaghetti sauce, tomato basil

Cooking Directions

1. Heat a large skillet over medium-high heat. Add oil and swirl to coat. Saute garlic 1 minute. Add onions and cook 2 to 3 minutes or until tender. Add mushrooms and cook until browned and juices have released.
2. Pour the tomatoes into the pan and reduce heat to a low simmer. Continue cooking while pasta is prepared; stirring occasionally.
3. Cook pasta according to package directions, omitting salt and fat. Drain.
4. Preheat oven to 350.
5. Combine cooked pasta, mushroom mixture, ricotta, 1 cup mozzarella, and spaghetti sauce in a large mixing bowl.
6. Pour pasta into a 9 by 13 casserole dish coated with cooking spray.
7. Bake covered for 30 minutes at 350. Remove cover, top with remaining mozzarella cheese and bake an additional 15 minutes or until cheese is bubbly and melted.