

ROSEMARY MUSHROOM PENNE BAKE

This hearty and flavorful pasta bake is made with a rich mushroom sauce, penne pasta, Fontina cheese, Parmesan cheese, Panko bread crumbs, and truffle oil.

Serves: 6

Prep Time: 20 minutes

Cook Time: 20 minutes







Ingredients:

- 1 pouch Sandridge® Mushroom Sauce
- 1 pouch Sandridge® Penne Pasta
- 8 oz. Fontina Cheese, Shredded
- 4 oz. Parmesan Cheese, Grated
- 4 oz. Panko Bread Crumbs
- 2 oz. Truffle Oil

Instructions:

1. In a large mixing bowl, add the cooked pasta and the hot mushroom sauce. Stir to combine.
2. Pour the pasta mixture into a greased 9x13 inch baking dish.
3. Sprinkle the top with the Fontina cheese, Parmesan cheese, and Panko bread crumbs.
4. Bake in a preheated oven at 350 degrees F (175 degrees C) for 20 minutes, or until the top is golden brown and bubbly.

Product		Description	Code #	Pack Size
	Sandridge® Mushroom Sauce	A creamy mushroom sauce seasoned with garlic and thyme. 	299289	4/4 lb. Pouches
	Sandridge® Fully Cooked Penne	Al dente penne pasta.  	321885	4/5 lb. Pouches

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher



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