

Mushroom, tomato and cheese pasta bake

Preparation: 20 minutes

Cooking: 30 minutes Serves: 4

400g dried penne rigate pasta

2 1/4 tbs olive oil

500g large cup mushrooms, sliced

2 garlic cloves, crushed

500g jar tomato pasta sauce

salt and ground black pepper

180g tub bocconcini cheese, drained and quartered

1/4 cup chopped flat-leaf parsley

1/2 cup fresh breadcrumbs

1/4 cup finely grated parmesan cheese

1. Preheat oven to 180°C. Cook penne in a large saucepan of salted boiling water, following packet directions, until al dente.
2. Meanwhile, heat 2 tbs oil in a large frying pan over high heat. Add mushrooms and garlic and cook, stirring often, for 4-5 minutes or until mushrooms are golden. Set aside.
3. Drain pasta and return to the saucepan. Add mushroom mixture, tomato pasta sauce, bocconcini and parsley. Season with salt and pepper. Stir well to combine.
4. Spoon penne mixture into a 10-cup capacity deep baking dish. Combine breadcrumbs, parmesan and remaining 1 tsp oil in a bowl. Sprinkle over penne. Bake for 15-20 minutes or until hot and breadcrumbs are golden.