

Baked Penne

Source: Allrecipes.com

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Ingredients

1lb penne
Olive oil
1/2 white onion, minced
2 shallots, finely chopped
~1.5 tbsp garlic, minced
1 tbsp dried parsley
1 tsp dried oregano
1 tsp dried basil
1lb hot Italian sausage, casing removed (*or 1lb vegetarian 'chopmeat'*)
1/4 cup red wine (optional)
2 15oz can diced tomatoes (*or peeled/stewed tomatoes, crushed with hands or cut with scissors*)
1 15oz can crushed tomatoes
1 6oz can tomato paste
1lb shredded mozz cheese

Directions

Heat olive oil in a medium or large dutch oven, and sautee onion and shallots over medium-high heat until soft and translucent, 3-5 minutes. Add garlic and dried herbs, and cook 30 seconds longer or until aromatic.

Add sausage and fry over high heat, being sure to break sausage up into smaller peices as much as possible. Once sausage has been divided and seared, add wine, tomatoes, and tomato paste. Simmer ingredients until reduced and flavorful.

Boil 1lb penne in salted water until slightly undercooked (1-2 minutes before al dente, as listed on the box). Drain pasta and transfer to a glass or ceramic baking dish; toss with sauce until fully incorporated. Top with shredded mozzarella cheese, and bake at 350 degrees for 20 minutes, or until cheese is melted and just starting to brown in places.

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