

ROSEMARY MUSHROOM PENNE BAKE

Serves: 6

Prep Time: 20 minutes

Cook Time: 20 minutes

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



INGREDIENTS

- 1 pouch Tavolini® Mushroom Sauce
- 1 pouch Tavolini® Penne Pasta
- 8 oz. Fontina cheese, shredded
- 4 oz. Parmesan cheese, grated
- 4 oz. Panko bread crumbs
- 2 oz. truffle oil

Product	Description	Item #	Pack Size
Tavolini® Mushroom Sauce	A creamy mushroom sauce seasoned with garlic and thyme.	428806	4/4 lb
Tavolini® Fully Cooked Penne	Fully cooked, al dente penne pasta.	835900	4/5 lb

Vegetarian
 Vegan
 Dairy Free
 Gluten Free
 Kosher

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.

Gordon
FOOD SERVICE

© Sandridge Crafted Foods



follow us @sandridgefood

July, 2023