

ROSEMARY MUSHROOM PENNE BAKE

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 Mushroom Sauce
- 1 pouch 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 9×13 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.
5. Drizzle with truffle oil and serve.

Product	Description	Code #	Pack Size
 Mushroom Sauce	A creamy mushroom sauce seasoned with garlic and thyme. 	0443161	4/4 lb.
 Fully Cooked Penne	Al dente penne pasta.   	0523847	2/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian