

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:

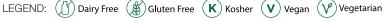
- 1 pouch Mushroom Sauce
- 1 pouch Penne Pasta
- · 8 oz. Fontina cheese, shredded
- · 4 oz. Parmesan cheese, grated
- · 4 oz. Panko bread crumbs
- 2 oz. truffle oil

## 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.















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