



VEGETARIAN BAKED PASTA

Ingredients

For 2 persons

230g penne
2 tbs olive oil
220g portobello mushrooms
1 tsp dried basil
1 tsp dried oregano
2 cloves garlic
1 jar spaghetti sauce
200g shredded mozzarella cheese
200g Gorgonzola cheese

Steps

- 1.** Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Pour a glass of ice water over the pasta to stop the cooking, but do not rinse thoroughly.
- 2.** Preheat oven to 175°C. Coat a glass pan with olive oil. Heat 2 tablespoons olive oil in large skillet. Add mushrooms. Cook for 2 minutes then add basil, oregano and garlic and cook 1 minute more. Add sauce to mushroom mixture and stir.
- 3.** To assemble, pour enough sauce in the bottom of the pan to cover. Combine the remaining sauce and the pasta. Place one-third of sauced noodles on top of sauce in pan. Top with 1/3 of mozzarella and one-half of the gorgonzola. Repeat for a second layer. Put the final third of the noodles in the pan and top with the final third of mozzarella.
- 4.** Bake for 30 to 45 minutes, or until cheese is browned. Serve.