

As seen  
on TV

**SAINSBURY'S**

Recipe for

# Mozzarella Pasta Penne



Sainsbury's.  
Everyone's favourite  
ingredient.

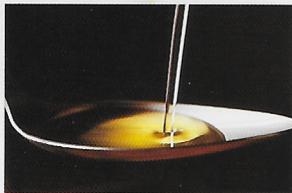
## Simply take ...

175g (6oz) Italian pasta penne rigate  
400g (14oz) can whole plum  
tomatoes, drained  
2 tablespoons olive oil  
150g (5oz) Italian mozzarella cheese,  
diced

125g (4oz) freshly grated parmesan  
cheese  
2 tablespoons freshly chopped basil  
salt and freshly ground black pepper  
Cooking time: 20 minutes  
Serves: 3-4

1. Cook the pasta in boiling water for 10 minutes, until just tender.
2. Meanwhile heat the tomatoes and oil in a pan, breaking down the tomatoes gently with a wooden spoon.
3. Add the mozzarella, half the parmesan, basil and seasoning to taste. Bring to the boil and remove from the heat.
4. Drain the pasta and place in a 900ml (1½ pint) ovenproof dish.
5. Pour the sauce over the pasta, and mix well. Sprinkle with remaining parmesan and place in a preheated oven 200°C, 400°F, Gas Mark 6 for 10 minutes until the cheese is golden.

Serve immediately.



There are lots of delicious alternative ingredients for this recipe:

- Use any other dried pasta shapes you fancy.
- Substitute sunflower oil for olive oil.
- Use tinned chopped tomatoes with herbs instead of plum tomatoes.
- Use half the quantity of dried Parmesan instead of fresh.
- Use 1-2 teaspoons dried basil, oregano, thyme or marjoram instead of fresh.

Sainsbury's  
Everyone's favourite  
ingredient.