

Choco Fever Dream

Baked Italian Sunset Pasta

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz penne or rigatoni
- [ ] 2 cups marinara sauce (homemade or quality store-bought)
- [ ] 1 ½ cups shredded mozzarella
- [ ] ½ cup grated Parmesan
- [ ] 2 tbsp extra-virgin olive oil
- [ ] 3 cloves garlic, minced
- [ ] ¼ cup fresh basil leaves, torn

Optional Add-Ins

- [ ] ½ cup sliced black olives
- [ ] 1 cup baby spinach
- [ ] ½ cup roasted red peppers, strips

Instructions

1. Preheat the oven to 375°F (190°C). Bring a large pot of salted water to a boil.
2. Cook the pasta until just al dente, about 7-8 minutes; drain and set aside.
3. In a skillet, heat olive oil over medium heat. Add garlic and sauté until fragrant, about 30 seconds.
4. Stir in the marinara sauce, let it simmer for 5 minutes, then fold in the cooked pasta and optional veggies.
5. Transfer the mixture to a baking dish, sprinkle mozzarella and Parmesan evenly on top.
6. Bake for 20-25 minutes, until the cheese is bubbly and golden. Let rest 5 minutes before serving.

Nutrition per serving

420 kcal	18 g	55 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a crispier top, switch the oven to broil for the last 2 minutes.
- A dash of red-pepper flakes adds a gentle heat without overwhelming the sunset hue.
- For a richer sauce, stir in a tablespoon of tomato paste when sautéing the garlic.