

Choco Fever Dream

Baked Penne Pasta – Easy Crowd-Pleasing Recipe

20 min Prep time	**30 min** Cook time	**50 min** Total time
6 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb penne pasta
- [ ] 2 cups marinara sauce
- [ ] 1 cup ricotta cheese
- [ ] 2 cups shredded mozzarella cheese
- [ ] ½ cup grated parmesan cheese
- [ ] 2 tbsp olive oil
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp dried oregano
- [ ] ¼ tsp red pepper flakes (optional)
- [ ] Fresh basil leaves, torn
- [ ] Salt and black pepper to taste

Instructions

1. Preheat the oven to 375°F (190°C). Meanwhile, bring a large pot of salted water to a boil.
2. Add the penne and cook until just shy of al dente, about 8 minutes; drain and set aside.
3. In a skillet, heat olive oil over medium heat, add garlic, oregano, and red pepper flakes, sauté until fragrant, then stir in the marinara sauce and let simmer for 5 minutes.
4. Combine the cooked penne with the sauce in a large bowl, stir in ricotta, half the mozzarella, and season with salt and pepper.
5. Transfer the mixture to a greased baking dish, top with the remaining mozzarella and parmesan, then bake uncovered for 20 minutes.
6. Remove the foil, broil for 2-3 minutes to brown the cheese, sprinkle fresh basil, let rest 5 minutes, then serve.

Nutrition per serving

420 kcal	18 g	55 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If using a glass dish, reduce baking time by a couple of minutes.
- For extra depth, stir in a splash of tomato paste with the sauce.
- Feel free to add roasted vegetables like zucchini or bell peppers.