



BARILLA FROZEN® PENNE BAKE WITH SHITAKE MUSHROOMS AND LEEKS

Yield: 10 servings

Ingredients:

20 oz. - Barilla frozen® penne
6 Tbsp. - Extra virgin olive oil
1 - Vidalia onion, chopped
1 Lb. - Shitake mushroom, sliced
3 - Leeks, sliced thin
2 ½ Cup - vegetable broth
1 Cup - parmigiano, grated
4 Oz. - Mozzarella, shredded
4 Oz. - Provolone, shredded
¼ Cup - parsley, chopped
Salt & black pepper to taste

Directions:

1. Preheat oven to broil.
2. In a skillet over med/high heat add 2 tbsp. Of olive oil, leeks and onion. Cook Until translucent, about 1-2 min.
3. Add the mushrooms, 3 additional tbsp. Of olive oil and cook an additional 4-5 Minutes, or until well browned.
4. Season and add vegetable broth.
5. Meanwhile, cook pasta according to package directions.
6. Add pasta and toss with mushrooms.
7. Toss with parmigiano cheese.
8. Drizzle remaining oil and place in a greased 9x13 baking dish.
9. Cover with remaining cheese.
10. Place under broiler for 2-3 minutes or until golden brown. Garnish with parsley.

Recipe and photo courtesy of Barilla