



Long Livo

Baked Penne Pasta – Easy Crowd-Pleasing Recipe

20 min
Prep time

6
Servings

30 min
Cook time

Easy
Difficulty

50 min
Total time

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
Calories

18 g
Protein

55 g
Carbs

15 g
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.