

Vegetarian Baked Penne

Prep time

20 mins

Cook time

40 mins

Total time

1 hour

Recipe by: Fork Knife Swoon

Yield: 6-8 Servings

Ingredients

- 28 oz dry whole-wheat penne pasta
- 24 oz tomato sauce
- 1 lb fresh tomatoes, diced
- 1 red bell pepper, diced
- 1 medium-sized yellow onion, diced
- 8 oz light cream cheese, cubed
- 1 cup mozzarella cheese, grated
- 1/4 cup Parmesan cheese, grated
- 1 tbs extra-virgin olive oil
- 3 tbs balsamic vinegar
- 1 tbs fresh garlic, chopped
- 1 tbs crushed red-pepper flakes
- 1-1/2 tsp kosher salt
- 1/2 tsp freshly-ground pepper

Instructions

1. Preheat oven to 375°. Cook penne according to package directions. Drain and return to pot.
2. Meanwhile, add the olive oil, onion and bell pepper to a large sauce-pan over medium heat. Cook, stirring occasionally, until translucent, about 10 minutes.
3. Add the tomatoes, garlic, balsamic vinegar, red-pepper flakes, salt and pepper to the pan. Stir to combine. Cook until the tomatoes begin to soften, about five minutes. Turn the heat down to low and add the tomato sauce and cream cheese. Let simmer, stirring occasionally, for about 15 minutes until the cheese has fully melted.
4. Add the pasta to the sauce, and stir to combine. Spread the pasta mixture into a 9-by-13-inch pan. Sprinkle with the mozzarella and Parmesan
5. Bake for 20-25 minutes, until the top is brown and bubbly, and the pasta is warmed through. Serve hot.

Recipe by Fork Knife Swoon at <http://www.forkknifeswoon.com/vegetarian-baked-penne/>