

# Portobello Penne Pasta Casserole



Portobello mushrooms, spinach, cheeses and penne combine to make a delicious casserole dish - perfect for family dinners or a party.

**Prep:** 15 mins

**Cook:** 30 mins

**Total:** 45 mins

**Servings:** 8

**Yield:** 8 servings



## Ingredients

1 (8 ounce) package uncooked penne pasta

2 tablespoons vegetable oil

½ pound portobello mushrooms, thinly sliced

½ cup margarine

¼ cup all-purpose flour

1 large clove garlic, minced

½ teaspoon dried basil

2 cups milk

2 cups shredded mozzarella cheese

1 (10 ounce) package frozen chopped spinach, thawed

¼ cup soy sauce

## Directions

### Step 1

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

### Step 2

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

### Step 3

Heat the oil in a saucepan over medium heat. Stir in the mushrooms, cook 1 minute, and set aside. Melt margarine in the saucepan. Mix in flour, garlic, and basil. Gradually mix in milk until thickened. Stir in 1 cup cheese until melted. Remove saucepan from heat, and mix in cooked pasta, mushrooms, spinach, and soy sauce. Transfer to the prepared baking dish, and top with remaining cheese.

### Step 4

Bake 20 minutes in the preheated oven, until bubbly and lightly brown.

## Nutrition Facts

### Per Serving:

380 calories; protein 16g; carbohydrates 32.1g; fat 21.3g; cholesterol 23mg; sodium 811.1mg.