

Penne al Forno



Layered with smoky pancetta, rich tomato sauce and melted mozzarella, this Penne al Forno bake is a hearty, comforting classic.

Recipe supplied by San Remo.

Ingredients

San Remo Reg No. 21 Penne 500g

2 jars San Remo Tomato & Basil Pasta Sauce 500g

2 tbsp olive oil

2 brown onions, diced

2 garlic cloves, crushed

150g smoked pancetta, finely diced

1 bunch basil

150g mozzarella, grated

150g baby bocconcini balls

50g parmesan, grated

Salt and pepper

Method:

1. Pre-heat oven to 200°C.
2. To make the pasta sauce, heat olive oil in a pan. Add onions, garlic and pancetta and cook for

5-7 minutes on a medium heat until onion is golden brown and caramelised.

3. Add San Remo Pasta Sauces and basil and season with salt and pepper. Adjust temperature to low to medium and stir occasionally for around 10 minutes.
4. In a pot of boiling salted water, cook pasta halfway through and drain pasta.
5. Assemble the pasta bake in a baking dish: tomato sauce on the bottom, pasta layer, tomato sauce, and then the cheeses. Repeat this process until you have filled your baking tray.
6. Cover with foil then cook for 40 minutes.
7. Serve and enjoy with family and friends!