Penne with a Mediterranean Touch

Cooking time	15 mins
Preparation time	15 mins
Serves	5

Penne pasta generously drenched in a sauce that encapsulates the flavours of the Mediterranean. This scrumptious dinner is taken up a notch with pine nuts and parmesan.

Ingredients

- 500g penne
- 2 packets Royco® Cheese, Ham & Mushroom Pasta Sauce
- salted water
- 30 ml oil
- 1 red pepper, diced
- 90 ml sundried tomatoes, chopped
- 20 ml basil, chopped
- 60 ml pine nuts, roasted
- 15 g parmesan, grated

Vegetarian

Switch out the suggested sauce in this recipe with Royco® Four Cheese Pasta Sauce.

Family Friendly

Get your kiddo to put the finishing touches to each plate by sprinkling the portions with pine nuts and parmesan.

Method

1. Cook the penne in boiling, salted water until tender.
2. Prepare the 2 packets of Royco® Cheese, Ham & Mushroom Pasta Sauce according to packet instructions.
3. Fry the red peppers in the oil for 1 minute.
4. Add the ROYCO® sauces, sundried tomatoes and basil leaves, simmer for 1 minute.
5. Divide the penne between 4-6 plates, top with the sauce. Sprinkle the pine nuts and parmesan over the top.

Recipe Tags

Pasta Sauces, Plant-Based, Pasta

Related Recipes

Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

Lasagna

Cooking time

30 mins

Preparation time

10 mins



Simple Bacon Carbonara Pasta

Cooking time

20 mins

Preparation time

15 mins

Salmon and Mushroom Pasta

Cooking time

10 mins

Preparation time

10 mins

Cheese, Courgette and Tomato Frittata

Cooking time

35 mins

Preparation time

15 mins



Creamy Butter Chicken Pasta

Cooking time

20 mins

Preparation time

15 mins

Spinach And Cheese Cannelloni

Cooking time

35 mins

Preparation time

20 mins

Creamy Chicken and Mushroom Risotto

Cooking time

25-30 mins

Preparation time

10 mins

Four Cheese Frittata

Cooking time

15 mins

Preparation time

5 mins

Mediterranean Pasta Bake

Cooking time

35 mins

Preparation time

10 mins

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