

Treasure Barrel

Baked Italian Sunset Pasta

20 min Prep time	**30 min** Cook time	**50 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz penne pasta
- [ ] 2 cups crushed San Marzano tomatoes
- [ ] 1 ½ cups shredded mozzarella cheese
- [ ] ¼ cup grated Parmesan cheese
- [ ] 2 tbsp olive oil
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp dried oregano
- [ ] Fresh basil leaves, torn

Optional Add-ins

- [ ] ½ cup cooked turkey sausage, sliced
- [ ] ¼ cup roasted red peppers, diced

Instructions

1. Preheat oven to 375°F (190°C). Bring a large pot of salted water to boil, add pasta and cook until just shy of al dente; drain and set aside.
2. In a skillet, heat olive oil over medium heat, add garlic and sauté until fragrant, then stir in crushed tomatoes, oregano, and a pinch of salt. Simmer for 10 minutes, letting the sauce deepen.
3. Combine cooked pasta with the sauce in a large bowl, mixing gently. Layer half the pasta in a greased 9-x-13-inch baking dish, sprinkle with half the mozzarella, then repeat the layers, finishing with the remaining mozzarella and Parmesan on top.
4. Cover the dish with foil and bake for 20 minutes. Remove foil and bake an additional 10-12 minutes until the cheese is golden and bubbling.
5. Let the pasta rest for 5 minutes, then scatter fresh basil over the top. Serve warm, perhaps with a side of crusty bread.

Nutrition per serving

420 kcal	18 g	55 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a spicier note, add a pinch of red pepper flakes to the sauce.
- For a richer flavor, stir a splash of heavy cream into the sauce before baking.
- A drizzle of extra-virgin olive oil just before serving adds a bright finish.