

# - Tomato and Mascarpone Penne -

dinner > Tomato and Mascarpone Penne



serves **4** and ready in about **25** minutes

## Shopping LIST:

**400g** penne, **150g** mascarpone, **300g** passata, **1** garlic clove (crushed), **2tbsp** olive oil,  $\frac{1}{2}$  tsp sugar, **1tsp** dried oregano, **1tsp** lemon rind, salt and pepper for seasoning.

## Method:

- Pour **300g** passata into a saucepan with **1** garlic clove, crushed, **2tbsp** olive oil,  $\frac{1}{2}$  tsp sugar, **1tsp** dried oregano and **1tsp** lemon rind. Cover loosely with a lid, bring to the boil, then simmer gently for **15** minutes.
- Meanwhile, bring a large pan of lightly salted water to the boil. Cook **400g** penne according to the packet instructions. Drain and return to the pan.
- Stir **150g** mascarpone into the pasta sauce, season lightly with salt and pepper, then pour the sauce over the pasta. Stir to combine and serve immediately.

*"bon appétit"*



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