

Roasted Lentil Penne

Lentil penne is so much more nutritious than regular pasta. Add some veggies, tomato sauce and a bit of vegan cheese and it becomes penne pasta extraordinaire.

Categories

Gluten-free

Yields: 4 servings

Preparation time: 5 mins

Cooking time: 20 mins

Category: Entrees

Complexity: Simple

Vegan experience: Absolute beginner

Preparation style: Cooked



Ingredients

Organic Red Lentil Penne (Explore Cuisine)	4 serving
Onion, white, yellow or red, raw	1 small
Arrabbiata pasta sauce, arrabbiata	4 x 1/2 cup
Shiitake mushrooms, cooked	1 cup
Kale, cooked from fresh	2 cup
Mozzarella style shreds	2 x 0.25 cup

Instructions

1. Cook pasta as per package directions. 4 servings in this recipe is one box of Explore cuisine red lentil penne pasta. 224 grams.
2. In a skillet (cast iron- otherwise you will have to transfer to a baking dish for baking) add chopped onion to 1/4 cup water and sauté until soft. Add diced shitake mushrooms and diced fresh kale. Sauté until soft.
3. Add Arrabbiata pasta sauce - 1 jar. Stir to combine on med-low heat for about 5 minutes.
4. Stir in cooked pasta.
5. Top with vegan mozzarella cheese.
6. Bake at 350 F for ~ 10 minutes.