

Penne with Pink Sauce

Ingredients

1 tbsp. of olive oil
¾ cup of penne
¾ cup of marinara sauce
½ cup of heavy cream
2 tbsp. of parmesan, grated
salt & pepper

Optional: sausage, shrimp, chicken or fish

Method

Pour oil in the bottom of the of the convectionware with then add the pasta and coat well. Lightly mix the marinara and heavy cream together then pour over the pasta. Stir together sauce and pasta so that it is evenly distributed.

Secure the lid on the covectionware and cook in a 450 degree oven for 20 minutes.

Remove from the oven and then remove the lid. Stir lightly and sprinkle the grated parmesan on top of the penne.

Optional: If you would like meat in the pasta, cut your favorite uncooked meat (sausage, shrimp, chicken, fish, etc...) into bite size portions and place the meat on top of the pasta.