



Serves: 4

Mushroom, Tomato & Ricotta Penne

400g dried penne pasta
2 tbs olive oil
1 small brown onion, finely chopped
2 garlic cloves, finely chopped
600g button mushrooms, sliced
500g jar tomato pasta sauce
1 cup small basil leaves
150g fresh ricotta cheese, coarsely crumbled

1. Cook pasta in a large saucepan of salted boiling water according to packet directions, until al dente.
2. Meanwhile, heat oil in a large non-stick frying pan over medium-high heat. Add onion and cook, stirring often, for 3 minutes until tender. Add garlic and mushrooms and cook, stirring often, for 5 minutes. Stir in tomato pasta sauce. Reduce heat to low, cover and simmer, stirring occasionally, for 5 minutes.
3. Drain pasta. Return pasta to pan. Add tomato mixture and basil to pasta. Season with salt and pepper. Gently toss over low heat until well combined. Toss through ricotta and serve.