



Roasted Portobello Spinach and Kalamata Penne

Al dente penne tossed with fresh spinach, Kalamata olives and goat cheese.

Yield: 12 portions

Ingredients

- ½ cup Olive oil
- ¼ cup Garlic, minced
- ¾ cup Red onion, shaved
- 1½ cups Kalamata olives
- 3 cups Portobello mushrooms, roasted, diced ¼"
- 1 lb. Fresh baby spinach
- 6 lbs. Penne pasta, cooked al dente
- 2 quarts + 1 cup Bella Rosa Tomato Sauce
- 1 tsp. Sea salt
- 1 tsp. Freshly ground black pepper
- ¾ cup Goat cheese

Directions

1. Heat 2 tsp. of olive oil in a large sauté pan over medium-high heat. Add 1 tsp. garlic, 1 tbsp. red onion, 2 tbsp. Kalamata olives and ¼ cup portobello mushrooms. Sauté until garlic and onion are translucent.
2. Add 1 cup baby spinach and sauté until lightly wilted.
3. Add 2 cups penne pasta, 6 oz. Bella Rosa Tomato Sauce, salt and pepper to taste. Heat through for 2 minutes, or until hot.
4. Place finished pasta into a warm pasta bowl, garnish with 3 tsp. sized dollops of goat cheese. Serve immediately.