

Penne With Spinach And Fontinella

Serves: 6

Prep time: 10 min.

Cook time: 20 min.

Ingredients

1 16 oz. Box of BARILLA Penne Pasta
1 medium red onion, sliced thin
1 14 oz. bag of PICSWEET frozen spinach
1 15 oz. tub of LOWES FOODS Ricotta cheese
1 cup of STELLA Fontinella cheese, grated course
5 Tbsp of grated parmesan
1/4 tsp of McCORMICK Ground Nutmeg
2 tsp of COLAVITA Extra Virgin Oil
salt and pepper

Directions

1. Preheat oven to 425deg.
2. Cook BARILLA penne according to package instructions. Drain water and place in a large bowl.
3. Thaw and drain water from PICSWEET spinach. Add to pasta.
4. Blend in sliced red onions, ricotta and parmesan cheeses.
5. Season to taste with McCORMICK ground nutmeg, salt and fresh ground pepper.
6. Place pasta mixture in a baking dish coated with COLAVITA olive oil. Top with grated STELLA Fontinella cheese and remaining parmesan cheese.
7. Drizzle with olive oil and bake for 15 to 20 minutes until golden brown.