

Penne with a Mediterranean Touch



Delicious. Every time.

Prep time: 15 min

Cook time: 15 min

Serves 4-5

Ingredients:

500g penne

2 packets ROYCO Cheese, Ham & Mushroom Pasta Sauce

30 ml oil

1 red pepper, diced

90 ml sundried tomatoes, chopped

20 ml basil, chopped

60 ml pine nuts, roasted

15 g parmesan, grated



Cooking Instructions:

1. Cook the penne in boiling, salted water until tender.
2. Prepare the 2 packets of ROYCO Cheese, Ham & Mushroom Pasta Sauce according to packet instructions.
3. Fry the red peppers in the oil for 1 minute
4. Add the ROYCO sauces, sundried tomatoes and basil leaves, simmer for 1 minute.
5. Divide the penne between 4-6 plates, top with the sauce. Sprinkle the pine nuts and parmesan over the top

Tip: Pine nuts are expensive but they do make this dish exceptionally delicious.