



Quinoa Penne with Savory Tomato-Basil Sauce



This recipe calls for:

Chunky Marinara Pasta Sauce

Prep time

10 minutes

Cook time

2 minutes

Servings

4

Ingredients

- 12 ounces uncooked quinoa penne pasta (5 cups)
- 2 tablespoons olive oil
- 1 large shallot, chopped
- 4 cloves garlic, thinly sliced
- 1/4 cup oil-packed sundried tomatoes, drained, chopped
- 1/2 teaspoon smoked paprika
- 1 jar (24 ounces) RAGÚ® Simply Chunky Marinara Pasta Sauce
- 1-1/4 cups tightly-packed fresh basil leaves, chopped, divided

Instructions

1. Cook pasta as directed on package.
2. Meanwhile, heat oil in large skillet on medium heat. Add shallots; cook 5-7 min. or until lightly browned stirring frequently. Add garlic, tomatoes and paprika; cook and stir 1 min. Stir in sauce and basil.
3. Drain pasta; add to sauce mixture. Mix well. Cook 1-2 min. until heated through. Sprinkle with additional basil before serving.

Tip: For extra protein, add 1 pound sliced, grilled chicken when stirring in the pasta.