

Roasted Tomato Zucchini Penne



FOODSERVICE

SERVING SIZE: 8

Ingredients

In This Recipe

- 2 fluid ounces Water
- 1/2 cup Diced Onion
- 1 tablespoon Minced Garlic
- 1 cup Zucchini, 1/2 Moon Slice
- 2 tablespoons Fresh Basil
- 1 3/4 pounds **Furmano's Plum Tomatoes**, Drained & Roasted
- 1/2 teaspoon Salt
- As Needed Black Pepper
- 1 pound Penne Pasta, Cooked
- 4 fluid ounces **Furmano's Plum Tomatoes**, Drained & Roasted

Preparation

1. Drain Plum Tomatoes, pat dry. Cover a sheet pan with aluminum foil. Spray pan with pan spray then place tomatoes onto tray. Roast in a preheated 500* oven for 25 minutes.
2. In a medium saute pan over medium-high heat, add Olive Oil.
3. Next, add Onion, Garlic, and Zucchini. Heat until onion and garlic become slightly transparent.
4. Add Basil. Saute for 2 minutes.
5. Add the Roasted Plum Tomatoes, Salt, and Black Pepper. Heat through.
6. Add Cooked Penne Pasta and toss to coat.
7. Add Reserved Juice from Tomatoes and heat.

Copyright 2024 Furmano's. All Rights Reserved.

