

Penne gratin with tomato

Penne Gratin with Tomato and Mozzarella

Introduction: Indulge in the comforting flavors of our Penne Gratin with Tomato and Mozzarella, a classic Italian dish that is sure to satisfy your cravings. This simple yet delicious recipe combines tender penne pasta with juicy tomatoes, creamy mozzarella cheese, and aromatic basil, baked to perfection for a delightful meal that the whole family will love.

Ingredients:

- 500g tomatoes
- 1 sprig of fresh basil
- 200g mozzarella cheese
- 500g penne pasta
- 1 tablespoon olive oil
- Salt and pepper to taste

Preparation Time: 20 minutes

Cooking Time: 30 minutes

Servings: 6 people

Instructions:

1. Prepare the Ingredients:

- Cook the penne pasta in a large pot of salted water according to package instructions. Once cooked, drain the pasta and set aside.
- Blanch the tomatoes in boiling water for 1 minute, then transfer them to a bowl of ice water to cool. Peel the tomatoes, remove the seeds, and cut them into small cubes.
- Wash and dry the basil, then finely chop or tear the leaves.

- Cut the mozzarella cheese into slices.

2. Assemble the Gratin:

- Preheat the oven to 210°C (410°F).
- Lightly grease a gratin dish with olive oil. Begin by layering the cooked penne pasta at the bottom of the dish, followed by a layer of diced tomatoes. Continue layering in this manner, finishing with a layer of penne pasta on top.
- Arrange the slices of mozzarella cheese over the top of the penne pasta. Season with salt and pepper to taste.

3. Bake the Gratin:

- Place the gratin dish in the preheated oven and bake for about 20 minutes, or until the cheese is melted and bubbly, and the top is golden brown.

4. Serve:

- Once the penne gratin is cooked to perfection, remove it from the oven and sprinkle the fresh basil over the top.
- Serve the penne gratin hot, straight from the oven, and enjoy the delicious flavors of melted mozzarella, juicy tomatoes, and aromatic basil.

Notes:

- This Penne Gratin with Tomato and Mozzarella is a versatile dish that can be customized to your liking. Feel free to add additional ingredients such as garlic, onions, or your favorite herbs for extra flavor.
- Leftovers can be stored in an airtight container in the refrigerator for up to 3 days and reheated in the oven

or microwave before serving.