

Baked Penne with Triple-Tomato Spinach Sauce

Recipe By *Brynie Greisman*



Cooking and Prep:  1 h

Serves:  8

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot, Nine Days

Diet: Vegetarian, Pescetarian, Low Fat

Source: Family Table by Mishpacha Magazine

Cuisines: Italian

My version of the Italian-inspired classic dish combines a variety of tomatoes, spinach, and low-fat cheeses in a way that appeals to all palates. The flavor is mild, so feel free to up the seasoning. Enjoy it guilt free.

Ingredients (13)

Main ingredients

- 1 tablespoon olive oil
- 2–3 cloves garlic, chopped or 2-3 cubes [Gefen Frozen Garlic](#)
- 2 small ripe plum tomatoes, chopped
- 1 (28-oz./800-g.) can crushed tomatoes

- 1 tablespoon **Bartenura Balsamic Vinegar**
 - kosher salt, to taste
 - black pepper, to taste
 - 1/2 – 1 teaspoon sugar or to taste
 - 3/4 cup **Tuscanini Marinara Sauce**
 - 1 pound (450 grams) penne, cooked for 7 minutes, or al dente
 - 6 ounces (5 rounds) frozen spinach, rinsed
 - 6 ounces (170 grams) shredded Natural & Kosher Muenster cheese (low fat is fine)
 - 2 slices low-fat American cheese, cut up
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Start Cooking

Prepare the Sauce and Pasta

1. Heat the oil in a large saucepan over medium heat. Add garlic and sauté till fragrant, about one minute. Add chopped tomatoes and cook two more minutes.
2. Add canned tomatoes, vinegar, salt, pepper, and sugar to taste. Simmer over medium heat, stirring occasionally, until thickened, about 15–20 minutes. Midway, add the marinara sauce.
3. Meanwhile, cook penne. Drain, but do not rinse.
4. Add spinach to the sauce and cook covered for four minutes, or until softened. Stir together well. Taste and adjust seasoning. Feel free to add oregano, basil, cayenne pepper, etc. Add this to the pasta and mix together in a large bowl.
5. Preheat oven to 350°F (180°C). Line an 8- x 12-inch (20- x 30-cm) oven-to-tableware dish with Gefen Easy Baking Parchment Paper, lightly buttered.
6. Pour half of the pasta mixture in the pan. Sprinkle half the Muenster cheese and the cut-up American cheese on top.
7. Top with remaining pasta and sprinkle with the rest of the Muenster cheese.
- 8.

Bake for 20 minutes or until cheese is bubbly and golden on top. Cover midway if cheese starts to burn. Remove from oven and let sit a few minutes before serving.

Note:

You can sub any kind of cheese you prefer. The idea is to have two different kinds and to keep the fat to a minimum.

Variation:

If you prefer a creamier dish, pour an 8-ounce (226-gram) container of 9% cooking cream or half-and-half over the second layer of pasta before topping with cheese. Bake as above. Both versions are delicious.

Credits

Photography: Hudi Greenberger

Styling: Janine Kalesis