

ENTREE



The Godfather's Perfect Pasta

Serving Size: 1 Scoop Pasta
Vegetarian

Feed the "family" with this easy pasta recipe!

Pairing Baba's Bourbon Brine, Chardonnay, Cabernet Sauvignon, Zinfandel, Beer (All the beers!)

Ingredients

- 1 Package of your favorite pasta (We like penne!)
- 1 Can of marinara sauce
- ½ Cup of ricotta cheese
- 1 Cup of parmesan cheese
- 1 Cup of mozzarella cheese
- 1 Sprig of fresh basil
- 1 Tbs. of Italian seasoning
- 1 Tsp. of red pepper flakes
- Salt and Pepper

Equipment

- Disposable aluminum or glass baking pan

Directions

- 1 Turn on the oven, and set to 350°F. Make the pasta. Cook the pasta according to the package's directions, but making sure not to overcook so the pasta is cooked "Al Dente".
- 2 Spread the pasta out over the pan evenly.
- 3 Mix in the ricotta cheese so its spread evenly among the pasta.
- 4 Pour on the marinara sauce, covering all the pasta. Season with salt and pepper, Italian seasoning and red pepper flakes.
- 5 Cover the pasta with the mozzarella and parmesan cheeses.
- 6 Dice up the basil sprinkle on top of the cheeses.
- 7 Bake in the oven for 10-20 min, or until cheese is bubbling.

Serving Tips

- ✓ *Al Dente* is defined as firm but not crunchy. A lot of pasta boxes in the US contain directions that lead to overcooking the pasta. To get Al Dente Pasta, we recommend subtracting 1-2 minutes off the instructions of the pasta box. The best way to prevent overcooking is to monitor the pasta as it cooks.

Fun Fact

- ✓ Sicily is one of the oldest recorded western locations where pasta began to appear, dating back to the 12th century.



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