

Baked Pasta and Meatballs

Ingredients:

- 16 ounces of whole wheat penne pasta
- 1 24-ounce jar of marinara sauce
- 16 ounces of pre-cooked turkey meatballs
- 30 ounces of water
- 1 can of diced tomatoes
- 1 red bell pepper, chopped
- 1 tablespoon Italian seasoning
- 1 package of Boursin cheese - I used the garlic an herb

Optional Toppings:

- Crushed red pepper
- Basil
- Parmesan cheese

Directions

1. Preheat your oven to 450 degrees Fahrenheit.
2. Spray a 9x13-inch baking dish with nonstick olive oil spray.
3. In the baking dish, combine the whole wheat penne pasta, marinara sauce, pre-cooked turkey meatballs, diced tomatoes, chopped red bell pepper, and Italian seasoning. Mix well.
4. Break the package of Boursin cheese into 5-6 pieces and place evenly on top of the mixture
5. Cover the baking dish with foil.
6. Place the dish on the very bottom oven and bake for 25 minute (This allows the mixture to heat quicker and cook faster. If your heating element is on the bottom of your oven, place on the bottom rack and allow 10-15 additional minutes for cooking)
7. After 25 minutes, remove the foil and place on top rack. continue baking for an additional 5-10 minutes, or until the cheese is melted and bubbly.
8. Carefully remove from the oven and let it cool slightly before serving.
9. Enjoy

MADE WITH LOVE

by Teresa Forehand