

# Creamy Marinara and Meatballs with Penne

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## Ingredients

- 8 oz whole grain penne pasta
- 15.3 oz container of Boursin Cheese
- 1 lb meatballs of choice- if buying from the store I prefer the uncooked ones (THIS is my fave recipe I like to make and keep in the freezer)
- 1 28 oz can of marinara
- 14 oz san marzano tomatoes
- 1 TBS Italian Seasoning
- 2 cups chicken broth
- 1 medium white or yellow onion, diced
- 3 garlic cloves, minced
- 2 TBS olive oil
- Salt and pepper to taste

## Directions

1. Add all ingredients, except pasta and cheese to the crockpot. Cook on low for 4 hours, or high for about 2 hours.
2. Remove lid and gently stir in uncooked pasta noodles. Return lid and cook for 30-45 more minutes, or until pasta is al dente.
3. Remove lid, stir in boursin cheese. Taste, and add salt and pepper if needed
4. Top with fresh basil and parmesan cheese!

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MADE WITH LOVE

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by Teresa Forchard