



## **Baked Penne with Italian Sausage**

Try this favorite with our Moody Press Zinfandel or Cabernet Sauvignon, the Chardonnay is in the sauce!

### **Ingredients**

- 1 (12 ounce) package dry penne pasta
- 2 teaspoons olive oil
- 1 pound mild Italian sausage, casing removed
- 1 cup chopped onion
- 1/2 cup Moody Press Cellars Chardonnay
- 1 (15 ounce) can tomato sauce
- 1 (14.5 ounce) can diced tomatoes with garlic
- 1 (6 ounce) can tomato paste
- 2 cups shredded mozzarella cheese

### **Directions**

1. Preheat oven to 350 degrees. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
2. Heat oil in a large, deep skillet. Place sausage and onion in the skillet and cook over medium high heat until evenly brown. Drain excess fat. Pour in wine, and cook for 1 minute, stirring, to deglaze the pan. Stir in tomato sauce, diced tomatoes and tomato paste. Simmer for 10 minutes, stirring occasionally. Toss with cooked pasta and 1/2 cup of the mozzarella, place mixture in a 9x13 inch baking dish. Cover with remaining mozzarella.
3. Bake in preheated oven for 25 minutes, or until cheese is melted.
4. Serve & enjoy with friends, family and San Joaquin Wine Co. wines!