

Joe's Penne

- In a large saucepan / ^{1 TBSP.} (tablespoonish)
- Chop up a red onion } Sauté in olive oil
- " " some garlic }
- Cook til sorta done (wilted) - not too long - not like onions on a hot dog / want it to have some bite
- Can put diced fresh tomatoes in, if you have them (just after onions have cooked).

Add

- Italian seasoning (some / a shake so you can see it on the top)

& a shake of chilli peppers

- 3 bay leaves

Heat this whole mixture simmer for awhile until tomatoes get all mushy / cooked.

(*Can grill red peppers / mushrooms 1st & then add.)

- Throw in a bottle of arabatta sauce (Residents' choice)
- & ~1/8 cup milk (to take away the acidity / becomes a rose colour).

Cook for ~ 20 min.

Remove bay leaves & you're good to go!

Meanwhile - Cook the penne until it's à dente - in fact just a little bit before (better undercooked just a little as it'll cook in the oven).

- Run cold H₂O over pasta cuz you want it to stop cooking & get it COLD. Put pasta in large casserole dish.

- Put / Add 1/4 cup parmesan (fresh or bottle) to sauce & mix well.

- Then ~~then~~ mix pasta & sauce together really well. Sprinkle a mozzarella layer on top.

Bake @ 350° for 24 min