

Tomato Parmesan Penne Pasta

This quick and delicious dinner is the perfect choice for busy weeknights. Penne pasta is combined with tomatoes, butter and Parmesan cheese for a creamy, simple dish that everyone will enjoy.



Main Dish

20 min

Total time

Easy

Difficulty

460

kcal / serving

Ingredients

- 1 cup cooked penne pasta
- 1 tomato, sliced
- 2 tablespoons butter
- 2 tablespoons grated Parmesan cheese
- Salt and pepper, to taste

Steps

- 1 Cook pasta in boiling water according to package instructions.
- 2 Meanwhile, heat a skillet over medium heat. Add butter and let it melt.
- 3 Add tomato slices and cook until softened, about 5 minutes.
- 4 Add cooked pasta to the skillet and toss to combine.
- 5 Remove skillet from heat and stir in Parmesan cheese. Season with salt and pepper, to taste.
- 6 Serve and enjoy!