

ITALIAN CRUMBLE PASTA BOLOGNESE



SERVES 4 | PREP 10 min | COOK 15 min

INGREDIENTS

- ◇ **1 cup** Plantly Italian Meatless Crumbles
- ◇ **8 oz** Tagliatelle pasta, dried
- ◇ **2 Cups** Marinara sauce
- ◇ **Parmesan Cheese**, as desired (optional)
- ◇ **Basil leaves**, garnish (optional)

INSTRUCTIONS

1. In a large pot, bring water to a rolling boil and season with salt.
2. Add pasta, stir, and cook until al dente or almost done, about 7-8 minutes.
3. In a large sauté pan over medium heat, add Plantly Italian Meatless Crumbles and tomato sauce and warm throughout, about 3-5 minutes.
4. Strain pasta. Add to sauté pan with sauce and toss until well combined.
5. Serve and top with Parmesan and basil.

PLANTLY ITALIAN MEATLESS CRUMBLES

are authentic mild Italian-style crumbles seasoned with garlic, fennel, oregano, and thyme.



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