



BASIC AMERICAN FOODS™

LENTIL PENNE RECIPES

Full of Flavor and Packed with **Plant-Based Protein**



SKU 10847 2/ 5 lb bags



DELICIOUS WAYS TO ADD MORE PLANT-BASED PROTEIN TO YOUR MENU

ROASTED MUSHROOM LENTIL PENNE STROGANOFF

YIELD ~46, 4 OZ SERVINGS

INGREDIENTS

- 5 lbs BAF Lentil Penne, prepared (SKU 10847)
- 5 Tbsp Vegetable oil
- 1 qt Cremini mushrooms, stems removed, sliced
- 1 qt Portabella mushrooms, stems removed, sliced
- 4 qts Button mushrooms, stems removed, sliced (divided)
- 1½ cups Yellow onion, peeled, ¼" dice
- 1½ Tbsp Garlic, peeled, minced
- 6 Tbsp Butter, unsalted, cubed
- 1½ cups Sherry wine
- 1½ qts Heavy cream
- 1½ tsp Black pepper, ground
- 1½ tsp Fresh Thyme, stems removed, chopped
- ½ Tbsp Kosher salt
- Pan spray, as needed

INSTRUCTIONS

1. Prepare penne according to directions. Toss penne with vegetable oil.
2. Spray sliced cremini and portabella mushrooms and 1 quart of sliced button mushrooms with pan spray and roast for 12 min. at 350° F. Remove and set aside.
3. In a large blender finely chop (pulse) remaining button mushrooms, onion and garlic.
4. In large pot, melt butter and add mushroom and onion blend. Sauté for 10 min. stirring constantly.
5. Add wine and bring to a simmer. Reduce the liquid by half.
6. Add cream, pepper, thyme and salt. Bring to boil. Simmer for 15 min.
7. Combine penne, roasted mushroom blend and mushroom gravy. Hold at 145° F until service.

LENTIL PENNE MAC N CHEESE

YIELD ~64, 4 OZ SERVINGS

INGREDIENTS

- 5 lbs BAF Lentil Penne, prepared (SKU 10847)
- 5 Tbsp Vegetable oil
- 1½ lbs Butter, unsalted
- 2 qts Evaporated milk
- 3½ lbs Cheddar cheese, sharp, shredded

INSTRUCTIONS

1. Prepare penne according to directions. Toss penne with vegetable oil.
2. In a large pot, add butter and penne.
3. When butter is melted add milk and heat to a boil.
4. Add cheese, stirring frequently and cook until melted. Hold at 145° F until service.

LENTIL PASTA GREEK SALAD

YIELD ~99, 4 OZ SERVINGS

INGREDIENTS

- 5 lbs BAF Lentil Penne, prepared (SKU 10847)
- 5 Tbsp Vegetable oil
- 14 oz Red onion, sliced thinly (about 2 medium onions)
- 3½ cups Red wine vinegar
- 2¼ cups Extra virgin olive oil (EVOO)
- 5 lbs Grape tomatoes, halved
- 12 each Cucumbers, quartered lengthwise than sliced thin
- 2 cups Kalamata olives, pitted and sliced
- 2 Tbsp Black pepper, ground
- 2 Tbsp Oregano, leaves, dried
- 1½ lbs Feta cheese, crumbled

INSTRUCTIONS

1. Prepare penne according to directions. Toss penne with vegetable oil.
2. Combine onion and vinegar in a small bowl and set aside to soak for 20 min. Drain and reserve vinegar.
3. Combine penne, reserved vinegar and EVOO. Cover and refrigerate until cool.
4. Once cooled, add remaining ingredients and stir until combined. Hold at 40° F until service.

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