

Easy Skillet Pasta

INGREDIENTS

- 4 ½ Cups cooked rotini or “garden” rotini pasta, drained.
- 1 24 oz. **Giuseppe's** original Marinara sauce
- 1 cup shredded mozzarella cheese, finely shredded if possible
- ½ cup seasoned croutons (crushed)

INSTRUCTIONS

1. Cook pasta 2 minutes less than package recommended time.
2. Heat cooked rotini and sauce in a 10-inch skillet over medium heat until warm and bubbling, stir occasionally.
3. Reduce heat to low. Add cheese and crushed croutons. Cover and cook until cheese is melted.

Note: For a mildly spicy dish use **Giuseppe's** Arrabbiata sauce