

# Pasta al Forno with Green Beans

Serves 4-6 | 10 minutes prep + 1 hour and 15 minutes cook time

Jim's riff on the classic pasta al forno (baked pasta) found throughout Italy uses fresh-frozen Oregon green beans to bring a bit of color to this cozy winter dish. Relying on common pantry ingredients, it's easy to pull together without a trip to the grocery store and its cheesy creaminess is a hit with kids and grown-ups alike.

**½ lb penne pasta  
(fusilli works too)\***

**4 tablespoons extra virgin  
olive oil, divided**

**1 bag frozen Oregon  
Green Beans**

**1 ½ cups Bianco Dinapoli  
crushed tomatoes**

**3 cloves garlic, chopped  
(or ¼ teaspoon garlic powder)**

**½ teaspoon dried oregano  
(or 2 teaspoons fresh, chopped  
oregano leaves)**

**8 oz mozzarella cheese, grated**

**3 tablespoons AP flour**

**1 ½ cup milk**

**2 oz (about ½ cup) grated  
parmesan cheese**

**Step 1** Preheat the oven to 350F.

**Step 2** Cook the pasta according to the package directions. Drain, saving about a ¼ cup of the pasta cooking liquid. Return the drained pasta to the pot, toss with about 1 tablespoon of olive oil and the reserved liquid.

**Step 3** Add the frozen beans, tomatoes, garlic, mozzarella, and oregano to the cooked pasta and stir to combine. Taste and add salt if needed. Transfer to a 9 X 13 inch baking dish or similarly sized skillet.

**Step 4** Make the olive oil and parmesan besciamella: combine 3 tablespoons of olive oil and the flour in a small saucepan over medium heat. Cook, stirring occasionally, until the mixture begins to bubble, then add the milk and stir well to combine. Bring to a boil, cook for about 3 minutes, then remove from the heat and stir in the parmesan.

**Step 5** Spread the besciamella over the top of the pasta mixture. Bake uncovered until the top is nicely browned, about 45 minutes.

\*freeze the remaining tomatoes from the 28 oz can for another use, substitute any pasta that's roughly the same size and shape as the green beans