

**Syncrude**  
PRESENTS



## THANK YOU...

for joining us for the 25th Anniversary of Syncrude presents Fashion with Compassion! Your support provides critical funding for Sorrentino's Compassion House, a haven for women who must travel to Edmonton for cancer treatment.

Enjoy dinner and a show with this custom-created Italian dinner for two courtesy of Sorrentino's Restaurant Group. Tune in to the Pre-Show at 6:45 p.m. for a cooking demonstration.

*Buon Appetito*

## Penne with Forest Sauce

Penne Pasta Saluted with Dry Mushrooms and San Marzano Tomato Sauce

SERVES 2

### INGREDIENTS:

240 g Penne Pasta  
50 g Dry Mushrooms  
400 g Tomato Sauce  
50 ml Extra-Virgin Olive Oil

1 g Dry Basil Leaves  
1 g Dry Garlic Powder  
Salt and Black Pepper, to taste



### METHOD:

1. Prepare the mushrooms: Place the dry mushrooms in a small mixing bowl, submerge with water and let them rehydrate for about five minutes. Drain the mushrooms, squeeze out the excess water and coarsely chop them.
2. In the meantime, place a medium sauce pot  $\frac{3}{4}$  filled with salted water over high heat and bring to a boil. Place a medium frying pan over medium heat and add the oil.
3. Make the sauce: Once the oil is hot, add the mushrooms and garlic powder. Stir continually, cooking for two-three minutes. Add the tomato sauce and bring to a boil, then lower down to a simmer. Season with salt, black pepper and dry basil leaves. Remove from the heat and set aside.
4. Cook the pasta: Stirring occasionally, cook the penne pasta in the boiling water for about 10-14 minutes or until al dente. When ready, remove from the heat and drain.
5. Enjoy: Add the pasta to the tomato sauce and toss until combined over medium heat. When ready, transfer to a serving bowl, drizzle with olive oil and serve immediately.

Remember: Snap a photo of your mouth-watering creation and share it on social media for a chance to be featured in tonight's live event! Tag us @yegchf and use the hashtag #yegfwc.