



Stinky cheese penne

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200 gr. penne pasta
- 3-4 slices of limburg cheese
- 3-4 slices of camembert or brie cheese
- 3-4 slices of royal blue cheese
- 2-3 cloves of garlic
- some olive oil, salt, pepper, basil
- optional - *tomato sauce, sugar*

Instructions

- boil the pennes in a pot with water, a little bit of salt and a spoon of olive oil
- after boiling strain and wash with cold water
- cut the garlic cloves in slices and put to fry just a little in olive oil in a pan
- add the cheeses, and right after they just start to melt add the pasta and mix for 2-3 minutes to get the tastes mixed.
- add pepper and just a little bit of salt if necessary, and a teaspoon of basil, either fresh or dry
- if you want them plain, then that's it!
- if you want them with red sauce, mix in a pan a cup of tomato sauce, add some sugar, pepper and basil, and let boil for 1-2 minutes, then pour over the pasta, in the plate

bon appetit!
