



Tomato Pasta Bake

with a crunchy cheese top

Ingredients

- 1 pack (200g) dry pasta shapes
- 1 tbsp oil (veg)
- pinch each salt & pepper
- 1 tbsp onion granules
- 1/2 tsp garlic granules
- 1 x 400g tin tomatoes
- 1/3 tube tomato puree
- 50-100g grated cheese like cheddar
- 1-2 slices toasted bread (any)

Equipment

- 1 x large pot
- 1 x saucepan
- 1 x large oven baking dish
- 1 x small bowl
- 1 x small knife
- 1 x cutting board
- 1 x grater
- 1 x colander/sieve
- measuring spoons
- weighing scales
- wooden spoon



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Method

To make

1. Fill a pot 3/4 full with tap water & a pinch of salt.
2. Bring to the boil, add dry pasta & cook according to pack instructions.
3. When cooked, drain most the water keeping some water aside for the sauce.
4. In another pan on lowest heat add oil, onion, garlic and stir for 1-2 minutes.
5. Add tomatoes, salt & pepper, keep heat low & cook max. 20 mins. If necessary, add some pasta cooking water. Take off the heat, add cooked pasta & mix.
6. Pour the entire mixture into the baking dish ready to add the topping.
7. In a bowl mix breadcrumbs (grated toast) & grated cheese. Sprinkle over top of the baking dish, put under the grill for 3-5 mins until golden & crunchy.

To serve

Remove the dish from the oven and serve to individual plates or bowls.

Add a little more cheese to the top if you'd like.

Enjoy.