

Perfect Pasta Bake

Serves 4

400g fresh pasta
2 tbsp extra virgin olive oil
Small handful of torn basil leaves
400g chopped tomatoes
1 garlic clove (crushed)
½ medium onion (diced)
1 stick of celery (finely chopped)
1 carrot (grated)
1 courgette (grated)
2 tbsp secret ingredient (ketchup!)
50g grated cheese to top (breadcrumbs optional)
Salt and pepper to taste

1. Cook the fresh pasta following packet instructions, drain and set aside to cool.
2. Prepare the vegetables and gently heat the olive oil.
3. Gently stir-fry the vegetables and garlic over a low heat until softened but not browned (about 5 minutes).
4. Stir in the ketchup and chopped tomatoes, simmering gently for 10 minutes.
5. Add the torn basil leaves and a little salt and pepper to taste.
6. Add to the drained pasta and pour into an oven proof dish.
7. Top with little grated cheese and breadcrumbs if desired.
8. Bake in the oven at 180°C for 10 – 15 minutes, or until the top is golden and bubbling.
9. Serve with fresh green salad and warm crusty bread

Top Tip: Why not add cooked chicken strips, bacon, left over mince or sausages or even cooked fish such as salmon to the dish!

