

Recipe

Recipe: P250214 Italian Sausage Pasta Bake

Ingredient		Amount
58009	Gluten Free British Pork Sausage	15
75456	Fresh Onions Medium	1
03435	Everyday Favourites Vegetable Oil	1tbsp
22216	Et Voila Garlic Puree	1 tsp
05634	Tomato Puree	40g
17576	Chopped Tomatoes	400g
04439	Cooking Salt	1/2 tsp
70358	Everyday Favourites Mixed Herbs	1 tsp
29607	Whole Wheat Penne	210g
70490	Everyday Favourites Penne	210g
Absorbed Water	Water Absorbed in Cooking	(absorbed)
29718	Grated Mozzarella	100g

Yield: 10 Ptn

Method

1. Place the sausages onto a lined baking tray and cook at 180c for 10-12 minutes until 75c+ is reached.
2. Peel and dice the onion.
3. Add to a pan with a tsp of oil and gently cook until soft.
4. Add the garlic puree, chopped tomato, tomato paste, salt & mixed herb. Stir well. Let simmer.
5. Chop the sausages into small chunks and add to the tomato sauce.
6. Cook the pasta as per manufacturer's instructions.
7. Mix with the tomato and sausage sauce and empty into an oven proof dish.
8. Top with the grated cheese and place into the oven at 180c for 10 minutes until the cheese has melted.
9. Serve with the vegetables of the day.

Picture

Italian Sausage Pasta

Watch the video here: <https://youtu.be/9wDdRoW8Vso?si=2bZRxugf0ifZPcIM>