WINTER WARMERS

Sausage Pasta Bake

If you want a tasty and simple meal, enjoy this hearty Sausage Pasta Bake recipe.

Ingredients

- 400g pasta (Rigatoni, or any other dried pasta shapes)
- 1 red onion (chopped, brown onion works just as well)
- 1 red pepper (chopped)
- 1 packet sausages (6-8)
- 150g fresh tomatoes (halved)
- 2-3 garlic cloves (finely chopped)
- 1 tbsp tomato puree
- 1 tsp dried oregano
- 1 tsp chilli flakes
- 1 tsp dried Italian herbs
- Salt and pepper
- 800g tinned chopped tomatoes
- Grated cheddar cheese
- Stale breadcrumbs

Recipe will make 4 servings.

Step 1

Preheat your oven to 200 degrees (180 fan) and have a large baking dish to hand. Begin by cooking the pasta. Make sure you cook it al-dente, two minutes less than the packet timings, to ensure it doesn't become too soft and turn to mush. Once cooked, leave to one side.

Step 2

In a frying pan, fry the onion and red pepper until softened.

Step 3

Chop up the sausages and add to the pan, frying them until cooked (you don't need to remove the skins beforehand, but you can if you wish).

Step 4

Add the chopped fresh tomatoes and cook until they are very slightly softened.

Step 5

Next, add the garlic, oregano, chilli flakes, Italian herbs and tomato puree. Season with salt and pepper.

Step 6

Add the tinned chopped tomatoes and stir until well incorporated into the rest.

Step 7

Pour in the cooked pasta and slowly stir (you may not need all the pasta, depending on the size of the pan and how much you want to include).

Step 8

Tip everything into the baking dish, and top with the cheese and breadcrumbs, bake for 25-30 minutes until golden. Serve with salad, and crusty garlic bread.

HANDY TIP!

This freezes really well if you have some left over. It can freeze for 3 months, and to reheat it, cover with foil and bake at 170 fan for 30 minutes.

Adapted from: www.janespatisserie.com/2024/06/16/sausage-pasta-bake/