

Vegetable Pasta Bake

150g Dried Pasta

1 small onion

1 can of chopped tomatoes

15g of grated cheddar cheese (optional)

Suitable ovenproof dish to bake it in and carry home in

Method

- Turn the oven on 200C / gas mark 6.
- Fill a pan half full with water and put to boil. Add ¼ teaspoon salt.
- Add the pasta shapes to the boiling water and cook for the time recommended on its packet.
- Use a can opener to open the chopped tomatoes. Wash your mushrooms and drain in a colander.
- On a chopping board chop the onion finely and peel and chop a clove of garlic.
- Chop up the pepper and mushrooms.
- Using a colander over the sink drain the cooked pasta..
- Add 1 teaspoon of oil to a pan and allow to heat for 1 minute. Add the chopped onion, and after 1 minute add the garlic.
- Cook the onion until they all go see-through and start to turn brown.
- Add the peppers and cook for a further five minutes.
- Add the drained cooked pasta to the tomato sauce season with a pinch of salt, pepper, and mixed herbs.
- Leave to simmer for five minutes and then add the pasta to your container.