

Leftover Pasta Bake

Ingredients

2 tbsp oil
2 medium courgettes or broccoli, chunkily chopped
3 x peppers of any colour: red, green, yellow or orange pepper, chunkily chopped
(Any other veg you have mushrooms, peas, sweetcorn)
2 onions or 3-4 spring onions, chunkily chopped
2 cloves garlic, roughly chopped
2 x 400g tins chopped tomatoes
Sprinkle of any mixed herbs
1 tsp tomato puree
400g penne or fusilli pasta
Cheese to sprinkle on top



Serves: 6 - 8
Prep Time: 10 minutes
Cook Time: 40 minutes

Equipment

Deep baking dish, saucepan.

Method



Step 1: Preheat your oven to 180C. In a deep baking dish mix together all the chopped vegetables. Pour in the oil and season with salt and pepper. Roast in the oven for 10 – 15 minutes, or until the vegetables are just tender.



Step 2: Stir the chopped tomatoes, tomato puree and mixed herbs into the veg.



Step 3: Meanwhile, bring a large pan of water to the boil. Add the pasta and simmer for 8 - 10 minutes, or until the pasta is cooked. Drain.



Step 4: Stir the pasta into the vegetables, then sprinkle over the grated cheese. Bake for 15 – 20 minutes, or until the golden.

Top Tips

Use any leftover vegetables for this recipe, the more variety the better. If you have leftover Pasta Bake, leave it to go cold then cut it into individual portions, wrap and freeze for a quick and healthy meal.



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