

Hot Savoury Pasta

Ingredients

100g pasta	A piece of parmesan
1 tbsp oil	3 rashers streaky bacon
$\frac{1}{2}$ an onion	$\frac{1}{2}$ cup of passata
2 cloves of garlic	1-2 mushrooms
$\frac{1}{2}$ carrot	$\frac{1}{2}$ chicken or veg stock cube
2 different coloured peppers	1 tbsp tomato puree
A piece of cheddar cheese	

Method

1. Pre heat the oven 200 or gas 6
2. Cook the pasta and sieve when ready.
3. Peel and cut the carrot into small triangular cubes.
4. Cut up the onion, peppers and garlic finely,
5. Wash and slice mushrooms.
6. Grate cheese x2.
7. Cut bacon into small pieces.
8. Fry the carrot for a few minutes.
9. Add the bacon and mushrooms till golden brown.
10. Add the onion, peppers and garlic and fry.
11. Add passata and puree
12. Crumble a stock cube and add 100mls of boiling water
13. Simmer for a few minutes.
14. Add the cooked pasta and mix well.
15. Put the mixture into an oven proof dish and add grated cheeses on top.
16. Put in the oven or under the grill till golden brown.