

Pepperoni Pasta bake

Ingredients

- 100g pasta
- 1 Tbsp. olive oil
- $\frac{1}{2}$ an onion
- $\frac{1}{4}$ tsp of dried oregano
- 2 cloves garlic
- $\frac{1}{4}$ cup passata sauce
- $\frac{1}{4}$ can diced tomatoes
- 50g Mozzarella/cheddar cheese, divided
- 2 tablespoons of Parmesan cheese
- 10 pepperonis
- A small handful of Parsley

Method

1. Preheat oven to 180 degrees.
2. Cook pasta in salted water and sieve when ready.
3. Chop up the onion, garlic and parsley really finely.
4. Cut the Pepperonis in halves.
5. Fry the onion for a few minutes.
6. Add the garlic and oregano and cook for 1 minute more.
7. Add the pasta back into the pot. Stir in the garlic/onion mixture, the passata, diced tomatoes.
8. Add cheese, parmesan and pepperonis. Mix well.
9. Transfer the pasta to a greased baking dish, and then sprinkle the remaining cheese on top. Bake until the cheese is melted and starts to brown around the edges.
10. Add Parsley as a garnish.