

Pork pasta Bake

Ingredients

- 100g of Pasta
- $\frac{1}{2}$ onion,
- 1 piece of pork
- Oil
- Salt and pepper
- $\frac{1}{2}$ Carrot
- $\frac{1}{2}$ cup passata
- 2 cloves of garlic
- Chicken/ pork stock cube
- 150 ml water
- 1 tbsp tomato puree
- Some parmesan cheese
- A piece of cheese

Method

1. Pre heat the oven to 180.
2. Cook the pasta and drain when ready
3. Chop the onion and garlic finely
4. Peel the carrot and cut into small pieces.
5. Grate cheese and put it to the side (Both)
6. Add the stock cube to the measuring jug with hot water(150ml) and mix, put it to the side.
7. Cut the pork up into bite size .
8. Fry till its starts browning put it to the side.
9. Add the carrot fry for a few minutes.
10. Add the onion and garlic fry for a few minutes.
11. Add passata, puree and the beef stock mix
12. Add the pork and mix well
13. Simmer for 5 mins add the pasta mix well and put it in an ovenproof dish.

14. Add the cheese on top bake in the oven for about 10 minutes until piping hot and golden-brown on top.