

Sausage pasta Bake

Ingredients

- 100g of penne
- $\frac{1}{2}$ onion, roughly chopped
- 2-3 sausages cut up
- Oil
- Handful of Kale
- Salt and pepper
- $\frac{1}{2}$ Carrot
- $\frac{1}{4}$ cup Tinned tomatoes
- 2 cloves of garlic
- Beef stock cube
- 150 ml water
- Some parmesan cheese
- Piece of cheese

Method

1. Pre heat the oven to 180.
2. Cook the pasta and drain when ready
3. Chop the kale roughly
4. Chop the onion and garlic finely
5. Peel the carrot and cut into small pieces.
6. Grate cheese and put it to the side (Both)
7. Add the stock cube to the measuring jug with hot water(150ml) and mix, put it to the side.
8. Cut the sausages up into bite size and fry, when cooked put them to the side.
9. Fry the carrot and then add the onion and garlic fry for a few minutes.
10. Add tinned tomato and the beef stock mix
11. Add the sausages and kale and mix well
12. Simmer for 5 mins add the pasta mix well and put it in an ovenproof dish.
13. Add the cheese on top bake in the oven for about 10 minutes until piping hot and golden-brown on top.