

Tomato Pasta Bake

Ingredients

- 100g of penne
- $\frac{1}{2}$ onion,
- 1 tbsp. olive oil
- salt and pepper
- A piece of cheese
- $\frac{1}{2}$ cup passata
- 2 cloves of garlic
- Vegetable stock cube
- 100 ml hot water

Method

1. Pre heat the oven to 200 or gas 6
2. Cook the pasta and drain when ready
3. Cut the onion and garlic finely
4. Grate cheese and put it to the side
5. Add the stock cube to the measuring jug and hot water and mix, put it to the side.
6. Fry the onion and garlic for a few more minutes.
7. Add tomato passata and the vegetable stock
8. Simmer for 2 mins add the pasta and put it in an ovenproof dish.
9. Add the cheese on top bake in the oven for about 5-10 minutes until golden-brown on top.