

CHEESY TOMATO PASTA BAKE

Hearty, comforting, and perfect for sharing!

EASY | 10 MINS | 30 MINS | 4 SERVES

Ingredients

- 500g Black & Gold Spiral Pasta
- 400g Black & Gold Chopped Tomatoes (Or Pasta Sauce of Choice)
- 400g Grated Cheese
- 1 tbsp olive oil
- Italian Herbs, to season
- Salt & Pepper, to season
- Fresh Basil, to garnish

Instructions

1. Cook Pasta to packet instructions until 3 mins before cook time. Drain and set aside.
2. Heat olive oil in pan, sauté tomatoes, herbs, salt and pepper. Simmer for 5-10 minutes.
3. Toss the cooked pasta with the sauce. Stir through half of the cheese.
4. Transfer pasta to a baking dish. Top with remaining Cheese.
5. Place in a preheated oven at 180°C fan-forced (200°C conventional) for 20–25 minutes, until the cheese is melted and golden.
6. Garnish with fresh basil. Perfect with garlic bread or a crisp salad.