

Italian Sausage & Tomato Pasta Bake



Recipe By Jaxters

Ref: 772

Heading: Pasta

Cuisine: Italian

Food Type: Meat

No of Portions: 4

Ingredients & Prep

250 g Dried Penne pasta

400 g Italian Sausages

200 g Hard cows milk mozzarella grated

2 tbsp Olive oil

Tomato Sauce

400 ml Tomato Passata

250 ml Water

1/2 Onion chopped

2 Garlic clove grated

2 Tomato puree

1 tbsp Fresh basil chopped

1/2 tsp Chilli flake (optional)

1 tsp Fennel seeds crushed

1 tsp Caster sugar

1/2 tsp Freshly ground black pepper

1/4 tsp Salt

Method

Step 1 - Pre-heat oven to 180°C fan.

Step 2 - Cook pasta as per instructions in slightly salted water.

Step 3 - In a frying pan fry the sausages until cooked & brown, set aside to cool.

Step 4 - Make the tomato sauce, place onion & olive oil in the same frying pan over a med heat, stir & cook onion until soft, then add garlic & cook for a one more minute, then add passata, water, sugar, tomato puree, crushed fennel seeds chilli flakes if used, sugar, salt & pepper, bring to a simmer & cook for 2 mins stirring all the time, when done blend sauce with a stick/hand blender or liquidiser to smooth, then add basil & stir in.

Step 5 - Chop cooked sausages into 2cm pieces, tip cooked pasta into a baking dish with sausages, pour over tomato sauce & mix altogether, then sprinkle over mozzarella cheese over the top, bake for 20 mins or so or until cheese is bubbling.

Suggestion & Tips

Have with crusty bread & salad. You can use other cheese types on top.