

Broccoli Pasta Bake

Serves 6

- 2 tins of chopped tomatoes
- 2 red/yellow/orange peppers, deseeded and diced
- 2 red onions, diced
- 2 cloves garlic, crushed
- 1 tablespoon mixed herbs
- 1 large tin of sweetcorn
- 1 large head of broccoli, cut into bite sized pieces
- 150g dried pasta
- 2 teaspoons of oil
- 100g parmesan cheese



Method

- Pre-heat oven to 180°C/350°F/gas mark 4
- In a large saucepan add water and bring to the boil
- Add the pasta and broccoli and reduce heat. Simmer for 7 minutes
- In another saucepan heat the oil then add the garlic and onion. Fry on a low heat for approx 5 minutes, or until soft.
- Add the peppers, chopped tomatoes, sweetcorn and mixed herbs. Cook for a further 7 minutes.
- Drain the pasta and broccoli
- In a large casserole dish add the broccoli and pasta. Top with the tomato mixture.
- Sprinkle grated cheese on top and bake in the oven for 40 minutes.
- Serve with crusty bread