

Tomato, mozzarella and basil pasta bake

A firm favourite with everyone, whether it's for a family, students or a quick supper dish for friends. The tomato sauce can be spiced up with chilli for those who like it hot or flavoured with Italian herbs for a taste of Italy.



INGREDIENTS

- 2 tablespoons olive oil
- 2 medium onions, finely chopped
- 1 garlic clove, crushed
- 1 teaspoon fresh ginger, grated
- two 400g cans chopped tomatoes
- pinch sugar
- 100ml red wine
- 200g rigatoni or penne pasta
- 100g mini mozzarellas (boconcini)
or 1 large mozzarella, cubed
- 4 tablespoons freshly grated Parmesan
- basil leaves, to garnish
- LoSalt and freshly ground black pepper to taste

METHOD

1. Heat the oil in a medium pan and fry the onion for 5 minutes until softened and lightly golden. Stir in the garlic and ginger and cook for a further minute.
2. Mix in the tomatoes, sugar and wine, bring to the boil and simmer for 20 minutes. Taste and season with LoSalt and pepper. Meanwhile, cook the pasta according to manufacturer's instructions in plenty of boiling water with 1 teaspoon LoSalt added to it.
3. Preheat the grill to High.
4. Drain the pasta and stir into the tomato sauce. Spoon into a heatproof dish and gently spread out. Scatter the mozzarella over the surface then sprinkle over the Parmesan and grill for 3-5 minutes or until bubbling hot and golden.
5. Serve with a simple salad.

SERVES 4

PREPARATION TIME – 10 MINS

COOKING TIME – 25 MINS

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