

# ONE-DISH EASY CHEESY PASTA BAKE

Serves 4

Hands-on time: 10 minutes

Hands-off time: 45 minutes

## INGREDIENTS

- 1 packet (500g) Fatti's & Moni's Bellissimo Linguine pasta
- 1 jar (400ml) tomato pasta sauce
- 2 cloves garlic, diced
- 1 tsp each salt and pepper, to season
- 2 tsp dried Italian herbs
- 2 cups grated mozzarella cheese
- 3 cups cherry tomatoes, halved

## Serving suggestion:

- Basil
- Salad

## METHOD

1. Preheat the oven to 180°C.
2. Layer the Fatti's & Moni's Bellissimo Linguine pasta, tomato pasta sauce, garlic, salt and pepper and Italian herbs to a 30x20cm baking dish and cover with about 5 cups of water. Carefully toss the ingredients together using tongs, until well combined. *\*Chef's Tip: Baking the pasta in the sauce retains all the flavour!*
3. Cover the dish with foil and bake for 40 minutes until the pasta is al dente, but still saucy. *\*Chef's Tip: Covering the pasta bake will ensure the pasta cooks evenly!*
4. Carefully remove the baking dish from the oven and remove the foil lid. Switch the oven to grill and increase the temperature to 220°C.
5. Add 1 cup of the cherry tomatoes to the a baking dish and toss the pasta together using the tongs until the pasta and sauce are well combined. Sprinkle the mozzarella cheese over the pasta and top with remaining 2 cups of cherry tomatoes. *\*Chef's Tip: Add shredded cooked chicken for a meaty alternative!*
6. Add the baking dish back into the oven, uncovered, and grill for 5-7 minutes until the cheese has melted and is lightly browned.
7. Remove the baking dish from the oven and garnish with fresh basil leaves. Serve with a fresh side salad and ENJOY!