



Pasta ratatouille bake



Serves: 4

Time

1 hour 15 minutes

Ingredients

- 200g penne (dry weight)
- 2 tablespoons olive oil
- 2 medium onions, peeled and chopped
- 1 clove garlic, peeled and crushed
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 10 cherry tomatoes
- 4 small courgettes, sliced
- 200g broad beans, fresh, frozen or canned (rinsed)
- 100mls vegetable stock, made from 1/2 low-salt stock cube
- 25g cheddar cheese, grated
- seasoning

Method

1. Preheat the oven to 180°C /gas mark 4.
2. Cook the penne according to the instructions and drain. Meanwhile, heat the oil and cook the onion and garlic slowly until it's tender and golden.
3. Stir in the herbs, tomatoes, courgettes, beans, stock and seasoning and simmer for 5 minutes.
4. Combine the penne and vegetables. Place in a baking dish and sprinkle the cheese on top then cover and cook for 30-35 minutes.