

Vegetable and Bacon Pasta Bake

Ingredients:

- 250 g penne pasta
- 2 tsp olive oil
- 1 red onion, finely chopped
- 1 cup peas
- 1 carrot, chopped
- 1 head broccoli, cut into florets
- 4 bacon rashers, chopped
- 500g tomato pasta sauce
- 1 1/2 cups cheddar cheese, grated



Directions:

1. Preheat oven to 200°C.
2. Cook pasta according to packet directions. Drain.
3. Heat oil in large saucepan over medium heat. Add onion, carrot and broccoli.
4. Cook, stirring, for 5 minutes, or until vegetables soften.
5. Stir in peas and tomato pasta sauce and cook for 2 minutes
6. Add pasta and ½ cup cheese to sauce.
7. Spoon mixture into an ovenproof dish. Sprinkle remaining cheese on top.
8. Bake for 40 minutes, or until golden.
9. Serve with garden salad.

