



EASY, TASTY
RECIPES

RATATOUILLE PASTA

INGREDIENTS

4 portions:

Penne pasta – 300g
Oil – 10ml
Red onions – 150g
Yellow peppers – 120g
Courgettes – 100g
Tinned tomatoes – 600g
Spinach – 40g
Mixed dried herbs – 3g
Grated vegan cheese – 110g
Seasoning - Y

INSTRUCTIONS

1. Place the pasta into a pan of boiling water and cook until al dente. Once cooked drain and rehydrate under cold running water, allow to drain for use later.
2. Roughly chop the vegetables and place into a roasting tin. Tumble with the oil, seasoning and dried herbs. Roast in the oven at 180°C for approximately 30-35 minutes until the vegetables start to soften.
3. Once roasted, add the vegetables to the cooked pasta along with the tinned tomatoes, and spinach. Tumble everything together until well coated then pour the pasta into an oven dish.



4. Sprinkle the vegan cheese over the top and bake in the oven at 180°C for approximately 25-30 minutes until piping hot and the cheese has started to turn golden.

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