

Baked Penne with Sausage, Tomatoes, and Cheese

Serves 8

- 450 g penne or rigatoni
- 450 g sausage
- 52 g chopped onion
- 2 garlic cloves, minced
- 1 T tomato paste
- Sun dried tomatoes (small handful, presoaked)
- 406 g diced tomatoes, canned, undrained
- ¼ tsp salt
- ¼ tsp pepper
- ¼ C chopped basil
- 113 g shredded cheese
- 113 g Parmesan cheese



1. Preheat oven to **180°C**.
2. Cook **pasta** according to package directions, omitting salt and fat. Drain pasta and set aside.
3. Remove casings from sausage. Cook **sausage, onion, and garlic** in a large nonstick skillet over medium heat until browned, stirring to crumble
4. Add the **tomato paste, salt, pepper, and tomatoes** and bring to a boil
5. Cover, reduce heat, and **simmer 10 minutes**, stirring occasionally.
6. Combine cooked pasta, sausage mixture and basil.
7. Place half of the pasta mixture in a 3.8 liter casserole coated with cooking spray. Top with half of **mozzarella** and half of **Parmesan**. Repeat layers.
8. Bake at **180°C** for **25 minutes** or until bubbly.