



A CROOTS FARM SHOP RECIPE

Sausage Pasta Bake

ingredients

- 500g award winning Croots sausage
- 1 red onion
- 1 red pepper
- 2 cloves garlic
- 1 tbsp paprika
- 1tbsp oregano
- Salt and pepper to taste
- 30ml olive oil
- ½ a courgette
- 1 small tin of sweetcorn
- 150ml chicken stock
- 1 jar of passata
- 400g penne pasta (or other type)
- 200g cheddar grated

directions

- Slice up the sausage into rounds roughly 1cm thick. Pour the oil in a pan and add the chopped sausage and brown lightly. Remove from the pan and set aside.
- Roughly chop the onion, garlic, courgette and pepper and add to the pan with the paprika and oregano and cook until soft.
- Add the chicken stock, drained sweetcorn and passata and the sausage and simmer for 10-15 minutes.
- Whilst this is simmering cook the pasta in salted water until al dente (still with a bit of a bite), drain and add to the sauce.
- Pour into a baking dish after mixing well and cover with cheese and bake for 10 minutes at 200 degrees. Serve with salad and garlic bread.