



Food For Thought Recipe and Allergen Card

Tomato and Basil Pasta Bake

100 Portions

| Ingredient | Hannah Product Code | Quantity |
|---------------------------|---------------------|----------|
| Penne Pasta | D005020 | 4k |
| Tomato Sauce (see recipe) | | |
| Grated cheese | C000485 | 3k |
| Dried Basil | D001091 | 5tbsp |
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RECIPE METHOD – ALLERGENS

1. Make the **tomato sauce** as per recipe
2. Fill a large heavy bottomed pan 2/3 with water
3. Bring to the boil
4. Add the **pasta**
5. Cook for 12-15 minutes or until the pasta is 'al dente'
6. Add hot, cooked pasta to baking dishes
7. Add the sauce generously, mixing well to ensure the pasta is well coated
8. Sprinkle with **cheese**
9. Sprinkle with dried basil
10. Cook at 200°C for 10 minutes or until the cheese is golden and bubbling

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| The allergens highlighted in RED are present in this dish |
| Allergens: |
| Cereals : Wheat Rye Barley Oats Spelt Kamut |
| Milk |
| Eggs |
| Peanuts |
| Tree Nuts |
| Sesame |
| Fish |
| Crustaceans |
| Molluscs |
| Celery |
| Mustard |
| Soya |
| Lupin |
| Sulphites |
| May contain... |