



Cheesy Beans Pasta Bake

Ingredient	10 Portions	50 Portions	100 Portions
Penne Pasta	300g	1.5kg	3kg
Baked Beans	500g	1 x 2.5kg	2 x 2.5kg tin
Onions - diced	100g	500g	1kg
Chopped Tomatoes	480g	1 x 2.4kg	2 x 2.4kg
Garlic	1 clove	3 cloves	5 cloves
Mixed Herbs	1 tsp	1 tbsp	2 tbsp
Salt	To taste	To taste	To taste
Pepper	To taste	To taste	To taste
Grated Cheese	To top	To top	To top
Olive oil	For frying	For frying	For frying

Method

1. Cook the pasta in boiling water for 12–15 minutes or until just 'al dente'
2. In a heavy bottomed sauce pan add enough oil for frying and heat
3. Add the diced onion and cook for 5 minutes
4. Add the garlic and cook for 2 minutes stirring regularly
5. Add a little mixed herbs and then add the chopped tomatoes and the baked beans
6. Bring to a simmer, adding a little water if too thick and cook for 20 minutes
7. Put the cooked drained pasta in a baking dish, add the baked beans sauce and mix well (don't forget the pasta will soak up some of the liquid so ensure that it is well coated)
8. Top with some grated cheese and sprinkle with mixed herbs
9. Cook for 10 minutes at 200°C or until golden and bubbling

Allergens Wheat, Milk