



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

CLASSIC TOMATO AND CHEESE PASTA BAKE



PREP
5 min



COOK
25 min



SERVES
4

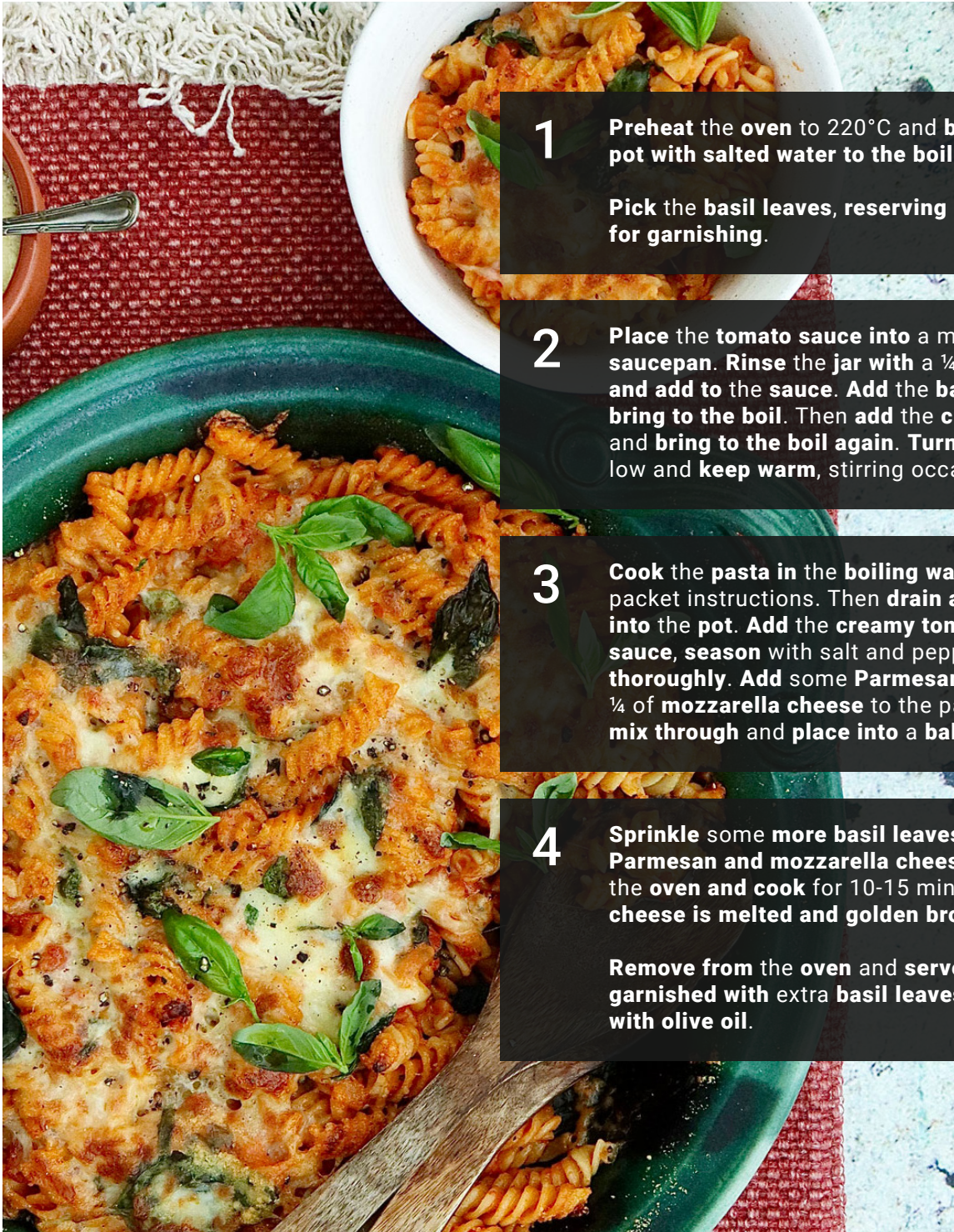
INGREDIENTS:

- > ½ Basil Bunch
- > 500g Tomato Onion Sauce
- > 300ml Cream
- > 500g Fusilli Pasta
- > 250g Mozzarella Cheese
- > ½ Cup Grated Parmesan

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD – GET COOKING!



1 Preheat the oven to 220°C and bring a large pot with salted water to the boil.

Pick the basil leaves, reserving some aside for garnishing.

2 Place the tomato sauce into a medium sized saucepan. Rinse the jar with a ¼ cup of water and add to the sauce. Add the basil leaves, bring to the boil. Then add the cream, mix well and bring to the boil again. Turn down heat to low and keep warm, stirring occasionally.

3 Cook the pasta in the boiling water as per packet instructions. Then drain and place back into the pot. Add the creamy tomato basil sauce, season with salt and pepper and mix thoroughly. Add some Parmesan cheese and a ¼ of mozzarella cheese to the pasta. Quickly mix through and place into a baking dish.

4 Sprinkle some more basil leaves, extra Parmesan and mozzarella cheese. Place into the oven and cook for 10-15 minutes until cheese is melted and golden brown.

Remove from the oven and serve hot, garnished with extra basil leaves and drizzled with olive oil.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover basil leaves on a pizza or another pasta dish.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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