

Easy vegetable pasta bake recipe



Created by The Tesco Real Food team

Vegetarian pasta bake is an absolute classic and, with our simple recipe using store-bought sauce, it's so easy to make this winning family dinner while sticking to a budget. With mushrooms, peppers and oozy Cheddar cheese, this is a dish the whole family will love.

Serves 4

10 mins to prepare and 30 mins to cook

624 calories / serving

Healthy

Vegetarian

Ingredients

1 tbsp olive oil

375g pack Nightingale Farms mixed peppers, deseeded and chopped

200g Redmere Farms mushrooms, halved

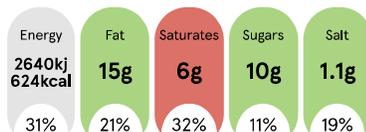
440g jar Hearty Food Co tomato and herb pasta sauce

500g pack Hearty Food Co penne

100g Creamfields mild Cheddar, grated

IF YOU HAVEN'T GOT PENNE, TRY USING FUSILLI OR ANOTHER SHORT PASTA

Each serving contains



of the reference intake

Carbohydrate 105.3g Protein 23.2g Fibre 3g

Method

1. Heat the oil in a large frying pan over high heat. Add the peppers and mushrooms and cook for 5 mins until lightly browned and soft.
2. Pour over the pasta sauce and bring to the boil, then reduce the heat and simmer for 10 mins. Preheat the oven to gas 6, 200°C, fan 180°C.
3. Meanwhile cook the pasta to pack instructions. Drain, then stir through the pasta sauce.

4. Tip into a baking dish (about 20 x 30cm) and scatter over the cheese. Bake for 15-20 mins until the cheese has melted, then serve.

[See more Budget meals](#)