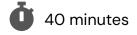




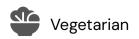


Roasted Cherry Tomato Pasta Bake

This bright pasta bake combines sweet roasted cherry tomatoes, cannellini beans, and carrot tossed through pasta and topped with golden melted mozzarella.







Switch it up!

Prepare as a one-pan stovetop pasta by skipping the oven step and melting mozzarella directly in the pan.

FROM YOUR BOX

SHORT PASTA	1 packet (500g)
BROWN ONION	1
CHERRY TOMATOES	2x200g
GARLIC	3 cloves
CARROTS	2
TOMATO PASTE	2 sachets
MOZZARELLA	1 packet
PARSLEY	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

KEY UTENSILS

large frypan, saucepan

NOTES

For extra veg, add and sauté zucchini or mushrooms, and stir through baby spinach.

We like blending part of the sauce to give it a creamy texture. You can skip this step or blend the whole sauce to hide veggies from picky eaters.

Stir in a splash of balsamic vinegar for sweetness and depth.

No gluten option - pasta is replaced with GF pasta.



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1. ROAST THE TOMATOES

Set oven to 220°C.

Toss whole **tomatoes** and **garlic cloves** in a lined oven dish with **oil**, **2 tsp oregano**, **salt and pepper**. Roast for 15–20 minutes until **tomatoes** are bursting.



2. COOK THE PASTA

Bring a saucepan of water to a boil. Add pasta and cook according to packet instructions or until al dente. Reserve 2 cups cooking liquid and drain pasta.



3. SAUTÉ THE INGREDIENTS

Dice onion, grate carrot and drain beans (see notes). Heat a large frypan over medium-high heat with oil. Add onion and carrot, sauté for 3 minutes to soften. Add tomato paste and beans and cook for further 1 minute.



4. BLEND THE SAUCE

Add cooking liquid to sautéed ingredients. Remove 1 cup sautéed ingredients and blend with a stick mixer (see notes). Return to pan and stir to combine.



5. BAKE THE PASTA

Squeeze garlic cloves from skins and add to sauce along with roasted tomatoes and pasta. Season with salt and pepper and toss to combine (see notes). Place in an oven dish, cover with mozzarella and bake for 5-10 minutes until cheese is golden.



6. FINISH AND SERVE

Finely chop parsley.

Garnish **pasta bake** with **parsley** and serve tableside.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



