



# Fresh Ideas Feeding Minds

## Recipe to Try at Home

### Tomato and Sausage Pasta

*A popular school lunch dish mostly using store cupboard ingredients.*

*Simple to make and enjoyed by all!*

**Serves 4**

#### Ingredients

12 x	Chipolata Sausages
240g	Pasta Twists (we use 50/50 white and wholemeal pasta)
250g	Tomato Passata (a tin of chopped tomatoes will work as well)
1 Tbsp.	Tomato Puree
½ Tsp.	Garlic Puree
½ Tsp.	Dried Basil

#### Method

1. Roast the chipolatas in the oven at 180°C for 25-30 minutes, turning half-way through cooking.
2. Cook the pasta twists in boiling water for 12-15 minutes.
3. In a pan, combine the tomato passata, tomato puree, garlic puree and basil in a pan and heat gently.
4. Drain the cooked pasta and add to the tomato mixture and stir well.
5. To serve, chop the chipolatas in to small pieces and mix through the pasta and sauce.

**Delicious topped with grated cheese and served with your choice of veg!**

