**PASTA**

**Pasta bake:** Serves for 3 days **Cost:** <€8.00

Ingredients: 1 white onion, 1 red pepper, 1 yellow pepper, 1 clove of garlic, 2 chicken fillets, 1 tub of passata, 2 slices of bacon, 240g penne pasta, grated mozzarella.

Prep:

1. Peel and chop onion.
2. Chop peppers.
3. Dice chicken and bacon.

Method:

1. Preheat oven to 170°, heat pan with small amount of oil on medium heat, fill medium sized pot halfway and bring to boil and a small pot with minimal oil also on medium heat.
2. Place half of chopped onion in pan and fry for 3 minutes, add chicken and bacon and fry until cooked through.
3. Add peppers and fry for 3 minutes.
4. Add all pasta to pot with boiling water and cook for 8 minutes.
5. Add second half of onion and garlic to small pot and fry off for 3 minutes, add passata and heat thoroughly, blend through and add to pan.
6. Strain pasta and add to pan, mix all together.
7. Transfer to baking dish, cover with mozzarella and bake for 25-30 minutes.
8. Allow to cool before transferring to fridge.

Reheating: Transfer serving onto plate and microwave for 3 and a half minutes or until heated throughout.