

Four Cheese and Tomato

Pasta Bake

Because a comforting cheesy pasta bake is always a great idea!

hellóchef

Cals 1084 • Prot 61 • Carbs 123 • Fat 42

Vegetarian

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🕒 cook: 35 min

R2526



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Fusilli pasta 5* , 10* , 11*	250	375	500	Grams
Red onion	1	1	2	Piece
Cherry tomatoes	150	250	300	Grams
Sun dried tomatoes	30	60	90	Grams
Water	100	150	200	ML
Vegetable stock cube 15*	1	1	2	Piece
Tomato paste	30	50	70	Grams
Parmesan 4*	60	90	120	Grams
Olive oil	1	1	2	Tbsp
Garlic paste	10	15	20	Grams
Dried oregano	2	2	2	Grams
Peeled plum tomatoes	400	800	800	Grams
Balsamic vinegar 14*	15	22	30	ML
White sugar	5	5	10	Grams
Cream cheese 4*	80	120	160	Grams
Grated mozzarella 4*	90	120	150	Grams
Grated orange cheddar 4*	60	90	120	Grams
Fresh basil	15	15	15	Grams

Allergens

***5 Eggs, *10 Wheat, *11 Gluten, *15 Celery, *4 Milk, *14 Sulphur Dioxide**

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information

Per Serving*

Energy (kJ/kcal)	4544 / 1084
Fat (g)	42.2
of which saturates (g)	26.3
Carbohydrate (g)	123
of which sugars (g)	29.4
Fiber (g)	11.2
Protein (g)	61
Salt (g)	4

*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Boil pasta

Preheat the oven to 200°C/180°C fan. Add the **fusilli pasta** to a large pot of salted boiling **water**. Boil for 8-10 min until "al dente". Drain.



2 Prep veg

Meanwhile, peel and finely dice the **red onion**. Slice the **cherry tomatoes** in half. Finely chop the **sun dried tomatoes**. Boil the measured **water** and dissolve the **vegetable stock cube** and **tomato paste** in it. Grate the **Parmesan**.



3 Make sauce

Heat a large non-stick pan over a medium-low heat with a drizzle of **olive oil**. Once hot, add the **onion** and cook for 5 min until soft. Add the **garlic paste** and **dried oregano** and cook for 1 min. Add the **cherry tomatoes, sun dried tomatoes, peeled plum tomatoes** (breaking them up), **balsamic vinegar, sugar** and **tomato** and **vegetable stock** and simmer for 6-7 min until thickened.



4 Add pasta

Add the drained **fusilli** and **cream cheese** to the thickened sauce and give everything a good mix up.



5 Layer bake

Pour half of the **tomato** and **fusilli** mixture into a large baking dish. Top with the **grated mozzarella cheese**. Pour the remaining **tomato** and **fusilli** mixture over the **mozzarella** layer.



6 Bake

Finally, top with the **grated Parmesan** and **grated cheddar**. Bake in the oven for 15-20 min until golden and bubbling on top. Garnish with the **basil** leaves just before serving.