

PASTA BAKE



Ingredients



200g fusilli or penne pasta



4 eggs



1 onion (chopped)



2 tablespoons of oil



1 tin of chopped tomatoes



2 tablespoons of tomato puree



½ green, red, and yellow peppers (chopped)

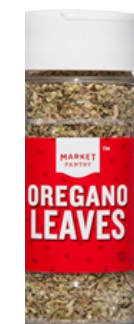


30g of parmesan cheese (or any mild cheese)

Spices



Basil



Oregano



2 cloves of garlic
(chopped)



Stock



1 teaspoon of ginger
powder or fresh ginger



Method



1

Pour pasta in lightly salted boiling water. Cook for 10 minutes.



2

In a saucepan, add oil, onion, garlic, and ginger. Fry until soft.



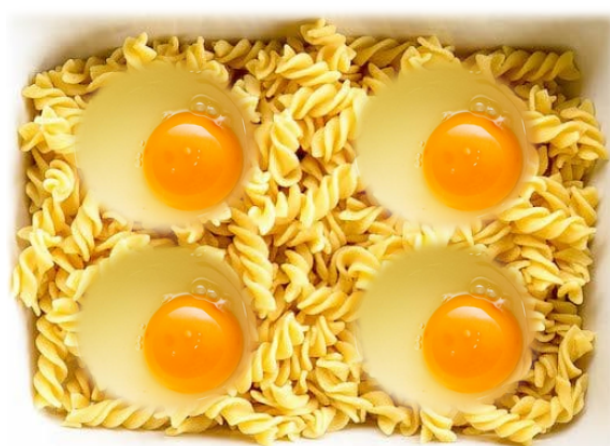
3

Add tomato puree, chopped tomato, peppers, oregano, basil, and stock. Fry for another 10 minutes.



4

Pour pasta into an oven dish. Then pour in the sauce and stir it into the pasta.



5

Make a hole and break egg into each hole, and top with cheese.



6

Bake in the oven for 15-20 minutes until golden brown.

