



## PASTA BAKE

<i>Ingredients</i>	<i>Equipment</i>
<b>1 Pkt of Pasta/Gluten Free</b>	
<b>1 Rasher of Bacon/Gluten Free</b>	
<b>4 Spring Onions</b>	
<b>2 Cloves Garlic</b>	
<b>10 Mushrooms</b>	
<b>Fresh Basil and Oregano</b>	
<b>1 Teaspoon Sweet Chilli Sauce*</b>	
<b>1 Tin Tomato Soup *</b>	
<b>50 Grams Tasty Cheese Omit</b>	

**\*See 'Products used in Kitchen Classroom', on CPS Website.**

**Products omitted as required.**

### *What to do*

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Cut the bacon into small pieces**
- 4. Top and tail spring onions and slice finely**
- 5. Peel and crush the garlic**
- 6. Slice the mushroom finely**
- 7. Remove the leaves from the basil and chop finely**
- 8. Remove the leaves from the oregano stems**
- 9. Grate the cheese**

- 10. Heat the frypan and add oil. Fry the bacon, onion, garlic, mushrooms and herbs.**
- 11. Add the tomato soup and chilli sauce, allow to boil.**
- 12. Spread past into a casserole dish mix the soup ingredients through and sprinkle the cheese on top.**
- 13. Bake in a moderate oven until cheese has melted.**