

## Easy Pasta Ratatouille Bake



Cooking time approx: 50-60 minutes

Oven temperature 170c/Gas 4

Serves approx:4

### **Ingredients**

200g Macaroni (dry weight)

2 Large Courgettes, sliced

6 Salad Tomatoes, quartered

1 Green Pepper, deseeded, sliced and roughly chopped

2 Medium Onions, peeled, sliced and chopped

1 Clove of Garlic, peeled, sliced and chopped

100g Mature Cheddar Cheese, grated

150ml Vegetable Stock

1 tsp Dried Basil

1 tsp Dried Mixed Herbs

A little Oil for frying

Freshly ground Black Pepper

- Pre-heat the oven
- Cook the Macaroni as stated on the packet instructions, drain and set aside
- Heat a little oil in a large saucepan or a large, deep frying pan
- Cook the onion and garlic slowly until soft and golden
- Stir in the herbs, tomatoes, courgettes, green pepper and the stock
- Simmer for 10 minutes or until the vegetables are tender
- Mix in the cooked macaroni
- Season with a little black pepper
- Transfer the ratatouille to an ovenproof dish
- Sprinkle the cheese evenly on the top
- Place the dish in the oven
- Bake for 30-35 minutes or until the vegetables are cooked and the cheesy top is a golden brown.

This Pasta Ratatouille Bake can be eaten on its own or with any meat or non-meat alternative of your choice. It goes well with crusty rolls too.

#### **Tips**

- If you're not keen on garlic you can leave it out
- You can use green beans instead of green pepper or use any colour pepper you prefer or have to hand.
- You can use any pasta shape that you have in your store cupboard if you don't have, or want to buy, macaroni.
- You can change the dried herbs for any you prefer if you don't want mixed herbs or basil
- If you want to reduce the fat content you can use a low fat cheddar cheese instead

You can **freeze** any leftover portions for future use. Defrost then reheat in a **microwave**, either in a microwaveable container or on a microwaveable dinner plate.

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