

LEEK AND BROCCOLI PASTA BAKE

Serves 4

INGREDIENTS

- leeks x 300g, dice
- onion x 1, dice
- broccoli x 300g, rice (in a magimix)
- garlic cloves x 2, crush
- pasta x 200g
- chopped tomatoes x 400g
- tomato puree x 1 tbsp
- double cream x 120ml
- mini mozzarella x 150g, drain
- parmesan x 100g, grate
- breadcrumbs x 100g
- butter/oil
- sea salt
- black pepper

METHOD

- pre-heat the oven at 200°C
- prepare all the ingredients (see above)
- cook the pasta for one minute less than the packet instructions
- drain and place in cold water, put in a bowl and set a side
- heat butter/oil over a medium heat in an ovenproof saucepan
- add the onions, garlic, a pinch of salt, cover with a lid and cook for 10 minutes, until soft
- add the chopped tomatoes, tomato puree and cook for 10-15 minutes
- add the double cream, stir well and cook for 2-3 minutes
- remove from the heat and season with salt and pepper
- heat butter/oil over a medium heat in a separate saucepan
- add the leeks and cook for 5 minutes, place in the bowl with the cooked pasta
- heat more butter/oil over a medium heat in the same saucepan
- add the broccoli rice and cook for 3 minutes, add to the bowl of leeks and pasta
- add the mini mozzarella and some of the tomato sauce to the bowl
- gradually add the tomato sauce to ensure all the ingredients are covered
- spoon the mixture into an ovenproof dish, sprinkle with breadcrumbs and grated parmesan
- bake in the oven at 200°C for 30 minutes, until the top is golden and the sauce is bubbling