

#HCAStudentRecipes

VEGGIE PASTA BAKE

- Vegan

Method

1. Start by chopping up all the fresh veg you're using.
2. Bung it all in a big dish, drizzle with the olive oil, season with salt, pepper and mixed herbs then cook for 10 minutes at 180C/200C fan oven.
3. Meanwhile, cook the pasta per pack instructions and drain.
4. Remove the veg from the oven and add in the sweetcorn, passata or tinned tomatoes, mix well.
5. Season again with salt, pepper and mixed herbs to taste and stir through.
6. Mix in the drained pasta
7. Top with a handful of grated vegan cheese or breadcrumbs and bake for a further 15 minutes.

Ingredients

- **Wheat Pasta**, six big handfuls
- **2 Peppers**, chopped
- **1 Red Onion**, chopped
- **1 Courgette**, chopped
- **5 Mushrooms**, chopped
- **1 tin of sweetcorn**
- **1 Tomatoe**, chopped
- **1 tin of chopped tomatoes or passata**
- **Olive oil**, drizzle
- **Vegan cheese**, grated
- **Salt, Pepper, Mixed herbs**

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