



CLONAKILTY

PASTA BAKE



By Irish Yogurts Clonakilty

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Method

- Preheat your oven to 180°C fan
- Place your pan over a medium heat and add in your olive oil, onions, tomatoes and garlic. Cook for 3-5 minutes, stirring regularly
- In the meantime, cook your pasta in a pot with boiling salted water for 6 minutes
- Remove your onion, tomato and garlic mixture from heat, add your crème fraîche and blend using an immersion blender. If you find it is too thick then add a few spoons of your pasta water to the sauce
- Drain your pasta and add in your sauce. Mix well
- Add the pasta to an ovenproof dish and top with your cheddar. Place in your preheated oven for 25-35 minutes, until the cheese is melted and bubbling

Ingredients

- ½ Red Onion, diced
- 2 Garlic Cloves, minced
- 150g Cherry Tomatoes, quartered
- 2 tsp. Tomato Puree
- 80g of [Irish Yogurts Clonakilty Half Fat Crème Fraîche](#)
- 200g Pasta
- 2 tbsp. Olive Oil
- Generous Pinch of Salt
- 30g Mature Cheddar Cheese



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