Mediterranean Pasta Bake

Cooking time	35 mins
Preparation time	10 mins
Serves	3

All the classic flavours of the Mediterranean combined into a wholesome pasta bake. A crowd pleaser for your next gathering.

Ingredients

- 1 packet Royco® Creamy Cheese & Garlic Sauce
- 15 ml (1 Tbls) olive oil
- 1 onion, chopped
- 125 g mushrooms, sliced
- 1/2 red pepper, chopped
- 1/2 can diced tomato
- 1 ml oreganum
- fresh basil, chopped
- black pepper, to taste
- 120 g fusilli pasta, cooked
- 1/2 round feta cheese

Vegetarian

This recipe is suitable for vegetarians.

Family Friendly

Pasta is always a hit with kids, and this bake is no different. Your little one can help by picking the basil leaves and crumbling the feta.

Method

1. Prepare Royco® Creamy Cheese & Garlic Sauce as per directions on pack. Heat oil & fry onion, mushrooms & red pepper.
2. Add tomato, oreganum & basil & cover.
3. Simmer for 15 minutes, stirring often.
4. Add prepared sauce, pepper & fusilli.

5. Turn into a greased casserole dish.
6. Crumble feta cheese over top & bake at 180°C for 20 minutes.
7. Serve with garlic bread & a Greek salad.

Recipe Tags

Pasta Sauces, Plant-Based, Pasta

Related Recipes



Creamy Butter Chicken Pasta

Cooking time

20 mins

Preparation time

15 mins

Mielies with Flavoured Butter

Cooking time

7 mins

Preparation time

5 mins

Panzanella Salad

Cooking time

10 mins

Preparation time

5 mins

Crushed & Crunchy Rosemary Potatoes

Cooking time

60 mins

Preparation time

15 mins



Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins

Chicken & Mushroom Tagliatelle

Cooking time

15 mins

Preparation time

15 mins

Chicken Tetrizini

Cooking time

35 mins

Preparation time

25 mins



Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

Mushroom, Tomato & Red Wine Fusilli

Cooking time

20 mins

Preparation time

15 mins

Spinach And Cheese Cannelloni

Cooking time

35 mins

Preparation time

20 mins

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