

Pasta ratatouille bake

Ingredients

- 200g macaroni, (dry weight)
- 2 tbsp Olive oil
- 2 medium Onions, chopped or sliced
- 1 clove Garlic, crushed
- 1 tsp fresh or dried Oregano
- 1 tsp fresh or dried Basil
- 4 medium Tomatoes, chopped
- 4 small courgettes, sliced
- 200g Broad beans, fresh, frozen or canned (rinsed)
- 125ml vegetable stock, made from ½ low-salt stock cube
- 25g Parmesan, grated



Method

1. Preheat the oven to 180°C / gas mark 4.
2. Cook the macaroni according to the instructions and drain. Meanwhile, heat the oil and cook the onion and garlic slowly until it's tender and golden.
3. Stir in the herbs, tomatoes, courgettes, beans, stock and seasoning and simmer for 5 minutes.
4. Combine the pasta and vegetables. Place in a baking dish and sprinkle the cheese on top then cover and cook for 30-35 minutes.