

# Sausage Pasta Bake

## Equipment

Saucepan, Frying pan,  
Wooden spoon,  
Vegetable knife, Grater,  
ovenproof dish,  
Colander, **Brown** and  
**Yellow** chopping boards.

## Skills

Weighing and  
Measuring, Knife skills,  
Using the hob, Using the  
grill.

## Heat Transfer

Conduction & Radiation

## Keywords

Boil, Fry, Dice, Simmer, Boil, Grate, Drain,  
Grill

## Ingredients

2 sausages

½ onion

½ tin tomatoes

Herbs

25g cheese

Breadcrumbs

¼ pepper

50g pasta

## Method

1. Half fill a saucepan with water and put on to boil.
2. In a frying pan gently fry the sausages.
3. Dice onions and add to the pan with the sausages. Fry for 5 minutes until soft.
4. Add pasta to the boiling water and simmer for 10-12 minutes.
5. Add tomatoes to onions and simmer for 10 minutes. Add herbs.
6. Remove sausages and cut into slices. Return to pan.
7. Grate cheese
8. Drain pasta, add to tomatoes, pour into dish and top with cheese and breadcrumbs.
9. Grill until golden brown.