



Ravi's Baked Penne Pasta



ingredients

- 8 large tomatoes
- 5 basil leaves
- 6 garlic cloves
- 1 medium onion
- 1 large bell pepper
- 1/3 cup of frozen peas
- 1/3 cup of frozen corn
- 3 green chillies
- 750g penne pasta
- 1 tablespoon olive oil
- ¼ cup of ricotta cheese
- 1 cup of mozzarella cheese
- 1 teaspoon chilli powder

instructions

- Cut a cross on the skin of the tomatoes and boil them until the skin starts to peel off and they turn slightly pale. Peel off the skin and put the tomatoes, basil leaves and 2 green chillies into a blender. Blend until liquidized with a few chunks. Mix ricotta cheese into the sauce.
- Preheat the oven to 180°C.
- Boil the pasta until cooked very al dente (about 3/4 cooked)
- Dice all vegetables and roast them in a saucepan with tablespoon of olive oil. Season with salt and chilli powder to taste.
- Once pasta is cooked, take a large bowl and mix most of the sauce and the pasta together. Leave behind a bit. Take a rectangular glass deep dish about 8x12 inches. Place some sauce at the bottom. Add half of the pasta and sauce mix to the dish. Add the cooked veggies and spread evenly. Mix together slightly.
- Add the rest of the pasta and mix everything together slightly to create a smooth even layer on top. Cover the entire top with mozzarella cheese.
- Crank up the oven to 200°C and bake on normal baking mode for 20 minutes. Then switch to broil for the next 10 minutes.
- Take out once mozzarella layer is slightly browned. Serve hot.