

## Sausage Rigatoni Bake



**Serves:** 6

**Profitability:**

**Steps:**

Preheat oven to 180°C/gas mark 4

Heat oil in a non-stick pan, add sausage meat and cook for 1 minute until it starts to colour. Add onion and cook for 2-3 minutes, followed by diced carrots, tomato purée and stock

Cook over medium heat for about 15 minutes until stock has reduced. Season if required

For the white sauce, melt the butter before adding flour. Once incorporated add the milk a little at a time, while whisking. Season to taste

Boil rigatoni and when al dente, add spinach and drain immediately

Place half the pasta into an ovenproof dish and pour over the sausage mixture

Top with rest of the pasta and pour white sauce over. Sprinkle the cheese on top and bake for 20-25 minutes

To serve - portion and serve with a leafy green side salad

**Ingredients:**

PASTA MIX

Traditional pork sausages (or flavoured if preferred) 400g skins removed

Oil 1 tsp

Onion 1 diced

Carrots 3 diced

Tomato purée 2 tsp

Vegetable stock 300ml

Rigatoni 500g

Fresh spinach 200g

Cheddar cheese 140g grated

WHITE SAUCE

Butter 50g

Flour 50g

Milk 500ml

Seasoning to taste

**Author:** BPEX