## PASTA BAKE

*Serves 4*

### Ingredients

*Packet of pasta – just use half for this recipe*

*10 tblsp of tomato pasta sauce*

*1 onion – diced*

*2/4 tblsp of water*

*4 slices of bacon – cut into strips*

*1 large cup ( 200mls ) of cream*

*4/6 tblsp of frozen peas*

*Grated cheddar cheese*

*100ml cooking oil*

### Method

- Cook the pasta in boiling water for 10-12 minutes. Strain it and set it aside.
- Chop the onion and set aside and then slice the bacon down the middle and then into strips
- Drizzle some oil on the pan and fry the onion and bacon for around five minutes over a medium heat.
- Add the frozen peas and tomato sauce into the pan and simmer for 2 minutes.
- Get a small ovenproof tray and spoon all of the mix into the dish.
- Pour the cream into a separate frying pan and turn up the heat so the cream reduces slightly, this should take roughly three minutes.
- Add all of the cooked pasta into the pan and mix so the cream is covering all of the pasta.
- Add all of the pasta in on top of the tomato sauce mix. Grate a generous amount of cheese over the top ( you can never have enough cheeses! ) and put under a hot grill for 4 to 5 minutes until golden brown on top.
- Remove from the grill and serve.

## CODDLE

*Serves 4*

### Ingredients

*4 potatoes – thinly sliced*

*2 carrots – sliced*

*4 onions – sliced*

*8 sausages – cut in 3*

*8 rashers – cut in half lengthways*

*2 sprigs of thyme*

*Bunch of parsley*

*25g butter*

### Method:

- Melt the butter on a medium heat in a large pot and firstly add the sliced onions and cook until they start to lightly brown.
- Add the sliced potatoes and carrots into the pot and add enough water to cover the potatoes and carrots by about 1 inch.
- Continue to simmer over a medium heat with the lid on for 10 minutes.
- Add the sausages and bacon and then simmer for a further 20 minutes.
- Add the parsley and thyme (optional) and lots of white ground pepper and then serve.