

## Frankie Pasta Bake

1 tbsp veg oil  
1 onion  
1 garlic clove  
400g can chopped tomatoes  
pinch sugar  
few dashes Worcestershire sauce  
100g shaped pasta per person  
50g cheddar  
3 slices bread, stale/dry  
1-2 frankfurters or veggie sausages per person  
Oven-proof dish  
Saucepan and lid  
Wooden spoon  
Knife and green/brown chopping board  
Mixing bowl  
Cheese grater  
colander

### Method

- **Check the oven is clean.**
- **Make sure the shelves are in the right place for your oven-proof dish.**
- **Turn on to Gas Mark 6/200 degrees.**

Prepare the onion and garlic

1. Put 1 tbspn veg oil in a large sauce pan.
2. Peel and dice the onion.
3. Put the onion in the pan
4. Peel and crush or finely chop the garlic.
5. Put the garlic in the pan
6. Soften the onion and garlic for 5 mins or until transparent.

Make the sauce

1. Mix the tomatoes, salt, pepper and sugar with the onions.
2. Bring to the boil and simmer for 20 mins.
3. Add a few dashes of Worcestershire sauce, if you have it.
4. Pour the sauce into the oven proof dish
5. Cut the frankfurters into chunks and add to the sauce.

Prepare your equipment

1. Wash up the pan and wooden spoon.
2. **MAKE SURE THE SINK IS EMPTY AND CLEAN – YOU WILL NEED IT IN ABOUT 15 MINUTES!!!**
3. Half fill the pan with water and bring to the boil, with the lid on to conserve heat.

Cook the Pasta

1. Add the pasta to the pan of water and **simmer for 10 minutes.**
  - a. *Meanwhile*, crumble the bread into a bowl and grate the cheese on top.
  - b. Mix the cheese and breadcrumbs well.
2. **After 10 minutes**, turn off the heat.
3. **Put the colander in the sink**
4. Drain the pasta **VERY CAREFULLY through the colander in the sink.**
5. Add it to the sauce in your dish and stir well.

Add the topping

1. Sprinkle the bread-crumble and cheese mixture over the pasta and sauce.
2. Put in the oven and bake for 15-20 minutes.