



# PENNE PASTA BAKE WITH PEAS, MINT & FETA



## INGREDIENTS

SERVES 8 - 10 TASTINGS

- 4 to 5 cups cooked penne pasta (250g dried pasta)
- 1 tbsp olive oil
- 3 large cloves garlic, finely chopped
- 40g feta, crumbled
- 40g parmesan, grated
- 60g tasty cheese, grated
- 1 1/2 cups frozen peas
- 4 bushy sprigs of mint, finely chopped
- 4 bushy sprigs of parsley, finely chopped
- 300ml cream
- Salt and pepper

## FROM THE GARDEN

- Parsley, mint

## INSTRUCTIONS

1. Preheat the oven to 200C.
2. Cook pasta in a saucepan of boiling salted water until tender (approx. 12 mins - following packet directions). Drain and return pasta to saucepan, set aside.
3. In a small frying pan gently cook garlic in olive oil until fragrant, be careful not to burn it!
4. Add peas, salt and pepper. Stir well, on a low heat simmer for a few minutes until peas are soft, then add mint and parsley.
5. Turn off heat. Add pasta, then cheeses and cream. Gently mix until well combined. Season with salt and pepper.
6. Transfer to baking dish (add additional parmesan to top if desired) and bake for approx. 10 mins.



## EQUIPMENT

- Saucepan
- Colander
- Knife
- Chopping board
- Frying pan
- Wooden spoon
- Baking dish
- Serving spoon