

Sausage Pasta

- Serves 4
- Preparation and cooking time Approx. 30 -40 minutes

Ingredients

- 1 teaspoon vegetable oil
- 1 red pepper, seeds removed, finely chopped
- 8 sausages, skins removed
- 1 x 400 gram chopped tinned tomatoes
- 300 grams pasta
- Salt and pepper
- 100 grams grated cheddar

Method

1. Heat the oil in a large frying pan and add the peppers, cook over a medium heat, until soft.
2. Add the sausage meat to the pan, breaking up the meat with a wooden spoon, once the meat is browned, add the chopped tomatoes and cook for 10 minutes.
3. Meanwhile, cook the pasta in a pan of boiling salted water according to the packet instructions.
4. Drain the pasta and stir in the sauce. Spoon into four bowls and top with the grated cheese
5. **Please ensure sausage pasta is served piping hot**

PLEASE BE AWARE OF THE SAFETY ASPECT, AND KEEP YOUR CHILDREN AWAY FROM HOT PANS AND OVENS