



Sausage tomato pasta

Ingredients

8 Cumberland sausages

1 large onion chopped

2 garlic cloves, crushed

400g can chopped tomatoes or carton passata sauce

1 tbsp tomato puree

500g pasta fusilli

Salt and pepper for seasoning.

Grated cheese.

Method

Place sausages on a baking tray and put into a preheated oven over 200c and cook for 20-25minutes. When cooked take out of oven and cut them into bite size pieces.

Put a large pan of water on to boil.

Heat 1 tbsp olive oil in a saucepan and add 1 large chopped onion and 2 crushed garlic cloves, cooking them until they have softened.

Stir in 400g chopped tomatoes/Passata sauce add salt and pepper, bring the sauce to the boil then turn the heat down and let it bubble for about 10 minutes while you cook the pasta.

When pasta is cooked, strain off water, add in the tomato sauce and bite size sausage, sprinkle with grated cheese and serve immediately.

Ingredients: Cumberland Sausages, Pork **Wheat**, **Sulphite**, onion, garlic, tomatoes, tomato puree, pasta, **Wheat**, cheese, **Milk**, salt and pepper.