

# Penne and sausage pasta bake

## Ingredients

- 1 tbsp olive oil
- 1 onion, diced
- 2 garlic cloves, chopped
- 8 thick pork sausages, skin removed, meat crumbled
- 1 x 400g/14oz tin tomatoes
- 300ml/10½fl oz vegetable stock
- 50g/1¾oz butter
- 50g/1¾oz plain flour
- 500ml/18fl oz milk
- 400g/14oz penne pasta
- salt and pepper

## Preparation method

1. Preheat the oven to 200C/400F/Gas 6
2. Heat a large frying pan over a medium heat. Add the oil and gently cook the onion with a pinch of salt for 4-5 minutes or until soft and translucent. Add the garlic and continue to cook for two minutes.
3. Crumble in the sausagemeat and fry until coloured on all sides. Add the tomatoes and vegetable stock, season with a pinch of salt and pepper and turn down the heat. Gently simmer for 10 minutes while you make the white sauce.
4. Melt the butter in a saucepan. Add the flour and stir to mix. Cook over a medium heat for 2-3 minutes, or until the mixture has taken on a biscuit-coloured appearance. Slowly add the milk, bit by bit, whisking as you add to prevent any lumps from forming. Season with salt and pepper and bring to a simmer. Cook for five minutes to thicken slightly then remove from the heat.
5. Meanwhile cook the penne in a pan of salted boiling water according to the packet instructions. Once cooked, drain and pour into the pan with the sausage and tomato mixture. Mix well. Pour this into a medium-sized ovenproof baking dish.
6. Pour over the white sauce and place into the preheated oven. Bake for 15-20 minutes, or until bubbling and the top is nicely coloured.

**less than 30 mins**

preparation time

**30 mins to 1 hour**

cooking time

**Serves 4**

**By Mark Sargeant**  
**From Great British Budget Menu**

*A filling pasta dish with rich tomato sauce and sausagemeat, baked with white sauce for a creamy smooth taste.*

### Top recipe tip

In May 2013 this recipe was costed at £2.72 at Asda, £3.41 at Tesco and £3.12 Sainsbury's.