

Cheesy Sausage Pasta Bake

This Cheesy Sausage Pasta Bake is a comforting dish that combines the rich flavors of tomato puree, savory sausage, and creamy yellow cheese, topped with sweet corn for an extra crunch. Perfect for a cozy dinner!


35 min

Total time

medium

Difficulty

650

kcal / serving

Ingredients

- 100g pasta
- 50g yellow cheese, shredded
- 1 small onion, diced
- 100g tomato puree
- 50g corn, drained
- 100g sausage, sliced
- Salt and pepper to taste
- 1 tablespoon olive oil

Steps

- 1 Preheat your oven to 180°C (350°F).
- 2 Cook the pasta according to the package instructions until al dente. Drain and set aside.
- 3 In a skillet, heat olive oil over medium heat. Add diced onion and sauté until translucent.
- 4 Add the sliced sausage to the skillet and cook until browned.
- 5 Stir in the tomato puree and corn, season with salt and pepper, and let simmer for 5 minutes.
- 6 Combine the cooked pasta with the sausage mixture until well mixed.
- 7 Transfer the mixture to a baking dish and top with shredded yellow cheese.
- 8 Bake in the oven for about 15-20 minutes or until the cheese is melted and bubbly.
- 9 Serve hot and enjoy your meal!