

## Three Cheese Pasta Bake – One Pot Recipe



Serves 4

### Ingredients

500g giant pasta shells – Conchiglie  
150g cherry tomatoes, halved  
2 large handfuls of torn basil leaves  
1 x 400g tin chopped tomatoes  
250g mascarpone  
2 tbsp red pesto  
2 tbsp tomato puree  
1 tsp garlic powder  
1 tsp chilli flakes (optional)  
900ml just boiled water  
150g baby spinach  
150g mozzarella  
Parmesan to serve  
Salt and pepper

### Method

1. Preheat the oven to 180 fan. Chuck the pasta in a large, shallow pan and add the cherry tomatoes, half the basil, tinned tomatoes, mascarpone, red pesto, tomato puree and garlic powder. Pour over the water and give everything a mix around. Cover and bake for 40 minutes, stirring halfway so you get a nice sauce.

2. Take the pasta out of the oven and add a really good pinch of salt and pepper. Add the spinach and stir together. Cover and return to the oven for 2-3 minutes until the spinach has wilted. Check the seasoning here and add more salt and pepper to taste.
3. Scatter over the remaining basil and rip over the mozzarella. Grate a good load of Parmesan over the top and return to the oven, without the lid, for 15-20 minutes or until the cheese is golden and bubbly.

Serve immediately.