

# Penne Fiorentina



## Ingredients

1 red pepper  
1 onion  
1 clove garlic  
350g penne pasta  
1 x 15ml spoon oil  
2 x 400g cans chopped tomatoes  
Fresh basil leaves or 1 x 5ml spoon dried basil  
200g baby spinach  
Black pepper  
100g mozzarella  
20g grated parmesan cheese

## Equipment

Chopping board, vegetable knife, garlic press, large saucepan, frying pan, mixing spoon, colander, ovenproof dish.

## Method

1. Deseed and chop the red pepper.
2. Peel and chop the onion.
3. Peel and crush the garlic.
4. Bring a large pan of water to the boil, add the pasta and cook for 10-15 minutes.
5. Heat the oil in a frying pan, add the peppers, onion and garlic and cook gently for about 5 minutes until the peppers and onion are soft.
6. Stir in the chopped tomatoes and basil. Simmer for 5 – 10 minutes.
7. When the pasta is cooked remove from the heat and stir in the spinach and allow to wilt.
8. Drain the pasta and spinach thoroughly and then return to the saucepan.
9. Stir in the tomato sauce and mix. Season with black pepper.
10. Place the pasta sauce in a shallow ovenproof dish. Slice the mozzarella cheese and lay on top of the pasta. Add the grated parmesan cheese.
11. Heat the grill. Place the dish under the grill and cook until lightly browned.