

# HEINZ

RECIPE

## Tasty Tomato, Basil and Smoked Bacon Bake

A dish the whole family will enjoy that is prepared in minutes



**Serves:**

4



**Preparation Time:**

15 minutes



**Cooking Time:**

Grill – 5 minutes or

Oven – 10-15 minutes

### Ingredients:

- 1 400g can **Heinz Cream of Tomato Soup**
- 250g dry penne pasta
- 4 rashers smoked bacon, diced
- ½ chopped onion
- 100g sliced mushrooms
- 150g cherry tomatoes sliced in half
- 2 cloves crushed garlic
- 50ml single cream
- 80g half fat mozzarella cheese, diced
- 2 tbsp olive oil
- 8 fresh basil leaves torn or ½ tsp dried basil

### Method:

Pre-heat oven to 180°C /gas mark 5, or put the grill on high heat.

Cook the pasta in boiling water for 10 minutes, drain & place into an ovenproof dish.

Heat the oil in a frying pan, add the bacon and fry for 1 minute.

Add the onions & garlic, fry for another minute.

Add the mushrooms and cook until soft, then add the cherry tomatoes, cook until soft.

Add the **Heinz Cream of Tomato Soup** and simmer for 2 minutes.

Add the cream and basil leaves, stir through.

Pour the mixture over the pasta in the ovenproof dish, sprinkle with cheese and grill /or bake in oven until the cheese melts.

Serve with garlic bread and/or a green salad.