Recipe

margherita pasta bake

for a family of 4

Inspired by the margherita flavours of tomato, basil and mozzarella this pasta bake is absolute comfort food. Our creamy tomato sauce is full of crème fraiche and italian cheese and finished with a big bunch of basil leaves. Served mixed with macaroni and topped with golden and bubbling cheddar and mozzarella and a sprinkle of crispy breadcrumbs!

Ingredients

A glug of oil

1 white onion - chopped

3 cloves of garlic - chopped

1 tbsp of tomato puree

500g of tomato passata

160ml of water

A pinch of ground black pepper

15g of nutritional yeast

50g of italian hard cheese - grated (or pecorino/parmesan)

150g of crème fraiche

Half a bunch of basil- chopped

300g of dried pasta of your choice

75g cheddar - grated

25g of mozzarella - torn or grated

A handful of panko breadcrumbs

Method through oven

Heat oil in a wide, deep pan over medium heat and cook the onions until soft

Stir in the garlic, then mix through the tomato puree

Add the water, passata, nutritional yeast, black pepper and italian cheese

Bring to the boil, then simmer gently, stirring often, for at least 30 minutes or until sauce is at your desired thickness

Whilst sauce is cooking, cook your pasta until it is 75% cooked and then drain

Preheat your oven to 190°C

Once your sauce is thick enough, add your crème fraiche and basil and then tip in your cooked pasta and stir well to coat

Tip your saucy pasta into an oven proof dish and top with cheddar, mozzarella and breadcrumbs & bake for 30 minutes until the top is golden and bubbling

Enjoy with peas and bread and butter!

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Nutritious delight with every bite

Please note: This recipe is correct at the time of publication on 13/07/2026.