

Baked Mozzarella & Tomato Pasta

Ingredients

Click the image below for a [video guide](#).



- 200g mozzarella, sliced
- 400g cherry tomatoes
 - 1 onion finely sliced
- Handful of fresh spinach
 - 300g pasta
 - 1 tbsp oil

Method

1. Place the mozzarella at the bottom of a deep oven proof dish. Add in your tomatoes and onions and drizzle over your oil.
2. Place the dish in the oven for 20 minutes at 200°C.
3. Meanwhile, cook your pasta in a pan as per the instructions. Once cooked, save a ladle of pasta water to pour into the mozzarella dish before draining the pasta.
4. Lightly combine the mozzarella and tomatoes together with the pasta water before adding in the drained pasta.
5. Stir in spinach, allow the heat from the dish to shrink the spinach a little then serve.

The Finer Details

Per Portion
402 Calories
12g Protein
80g Carbs
10g Fat
