

# Baked Mozzarella & Tomato Pasta

## Ingredients



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

## Method

- 1.** In a deep oven-proof dish, layer the mozzarella at the bottom. Add the tomatoes and onions on top and drizzle with oil.
- 2.** Place the dish in the oven and bake at 200°C for 20 minutes.
- 3.** Meanwhile, cook the pasta in a separate pan following the instructions. Before draining the pasta, save a ladle of pasta water to pour into the mozzarella dish.
- 4.** Lightly combine the mozzarella, tomatoes, and pasta water. Then add the drained pasta to the dish.
- 5.** Stir in the spinach, allowing the heat from the dish to slightly wilt the spinach. Serve immediately.

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## The Finer Details

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

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