



## **PASTA GRATIN WITH FUSILLI & VEGETABLES**

20 min    Leicht

Cooking time: about 30 min

### **INGREDIENTS (FOR 4 PERSONS)**

400 g Fusilli

Salt, pepper

1 large courgette

1 large onion

1-2 cloves of garlic

1 red pepper

100 g corn, tinned

40 g black olives, tinned

80 MinusL Greek Feta cheese

80 g MinusL Emmentaler, grated

2 TBSP olive oil

1-2 TSP tomato purée

400 g tomato paste, tinned

1/2 TSP dried oregano

1/2 TSP dried thyme

Sugar

1 TSP aged balsamic vinegar

Olive oil, for the baking tin(s)

## PREPARATION

Preheat the oven (top and bottom heat) to 200 °C. Cook the pasta in a large pot of boiling salted water until al dente. Then pour off water, run under cold water and leave to drain. Wash the courgettes, clean, halve lengthwise and cut into thin slices.

Peel the onions, cut in half and slice finely. Peel the garlic and dice finely. Wash the peppers, cut in half, remove seeds and white inner walls and cut into strips. Drain the corn and the olives. Crumble the Feta cheese and mix with the Emmentaler.

Sauté the onion and garlic in hot oil in a frying pan. Now add the tomato purée, briefly sauté and deglaze with the tomato paste. Add the courgettes, peppers, olives, corn, oregano and thyme and season to taste with salt, pepper, sugar and balsamic vinegar.

Mix the noodles with the vegetables and fill into a greased baking dish or four small ramekins. Sprinkle with the cheese mixture and bake for about 20 minutes in the oven until golden brown.