

BUBBLING WEBBED CHEESE PASTA.

3 tbs. Olive oil
1 orange + 1 yellow pepper
1/2tsp. Caster sugar
250g.penne
Garlic - finely chopped
1 small onion
500g carton creamed tomatoes 75g soft cheese
Basil leaves
150g Mozzarella in small cubes

Heat 2 tbs. Oil in a large frying pan + peppers cut into strips and caster. Cook over a fairly high heat for 10 mins. Stirring constantly until very soft and golden brown. Cook pasta, drain well and return to pan. Heat remaining oil and cook garlic + onion for 2-3 mins. Stir in tomatoes and soft cheese and stir until sauce turns pink. Simmer gently and add S+P. Stir together pasta, peppers and sauce. Stir in basil leaves, put in ovenproof dish and push cubes of mozzarella in leaving near top to melt. Grill for 3-4 mins.