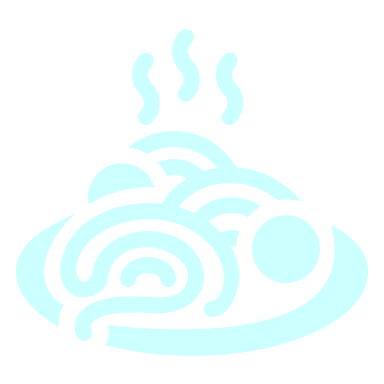
**Pasta Casserole**

Ingredients:

* 6 Tomatoes
* 1 Courgette (Zucchini)
* Penne/Rigatoni
* 1 Garlic Clove
* 250g Mozzarella
* 550g Tomato Passata
* 2 tsp Dried Oregano
* Salt
* Black Pepper
* Parmesan Cheese

**Method**

1. Preheat oven to 200˚C. Cut tomatoes and mozzarella into slices. Slice courgetti into long strips. Peel and mince garlic.
2. Spread out some tomato passata at the bottom of a baking dish and top with a single layer of each of your part-cooked pasta and tomato slices. Sprinkle salt, pepper and some minced garlic on the tomatoes. Repeat layering with the tomato passata, pasta, tomato slices and seasonings. Finish with tomato passata on top. Then put the courgetti slices on top in a single layer and sprinkle with salt and pepper. Place the mozzarella slices on top of that in a single layer as well and sprinkle with oregano.
3. Grate parmesan cheese and sprinkle over the mozzarella.
4. Bake for approx. 40 minutes or until the cheese is melted and golden brown.
5. Allow to cool slightly after baking before serving.