



Baked Spaghetti*



Ingredients

- 1 spring onion
- 2 sun dried tomatoes
- 3 back olives
- 1 rasher of cooked crispy bacon or a spoonful of tinned tuna
- 50g dried spaghetti
- 100ml water
- 250ml of chopped tomatoes
- 1 pinch stock powder
- 1 pinch paprika



Equipment

A foil tray with a lid, a pair of kitchen scissors, a chopping board, weighing scales & a measuring jug

Method

1. Put the oven on 210°C fan/ 220°C/ gas 7 .
2. Snip the tomatoes and olives into the tray.
3. Snip the bacon (if you want it).
4. Snap the spaghetti to fit in the tray.
5. Add the water & tomatoes.
6. Add the stock powder & paprika.
7. Put the lid on.
8. Cook in the oven for 25 minutes.
9. Enjoy!