



### **MEXICAN CHEESY BEAN & PASTA BAKE**

*Prep. time 10 minutes | Cooking time 45 minutes | Pre-heat 200°C | Serves: 2*

Another of our vegan Mexican range of recipes, this spicy little delight makes the most of our dairy free melting vegan cheese and really delivers when it comes to taste!

#### **Ingredients**

- 1 teaspoon oil
- 1 large onion or leek, diced
- 2 cloves garlic, crushed
- 1 red pepper, diced
- Handful of button mushrooms, chopped
- 250g TVP (textured vegetable protein) or vegan mince
- 1 teaspoon yeast extract
- 1 teaspoon paprika
- 1 tablespoon mixed herbs
- Pinch of chilli powder
- Black pepper, to season
- 2 tablespoons tomato puree
- 4 tablespoons sweetcorn (canned, drained)
- ½ can black beans, drained
- 1 x can chopped tomatoes
- 125g pasta (can use gluten-free)
- 75g Bute Island Grated Mozzarella Sheese



#### **Cooking Method**

Heat the oil in a large pan and add the onion/leek and garlic. Cook for 5 minutes until starting to soften.

Add the pepper and mushrooms and continue cooking for a further 5 minutes.

Stir in the TVP or vegan mince, along with the yeast extract, herbs, spices, seasoning, tomato puree and 2 tablespoons of hot water. Cook for 5 minutes.

Now add the sweetcorn, black beans and chopped tomatoes. Stir well, bring to the boil then cover and simmer for 15-20 minutes.

Meanwhile cook the pasta according to packet instructions. Preheat the oven to 200 degrees C and have a large ovenproof dish on hand.

Drain the pasta and throw into the big pan, stirring well to coat. Pour into your dish and sprinkle over the Sheese.

Bake in the oven for 10 minutes until the Sheese has melted. Now serve between two plates and enjoy!