

Leggo's®

NONNA'S KITCHEN
Leggo's



Winter Bakes



Prep 10 mins Cook 20 mins Serves 4

LEGGO'S TUNA PASTA BAKE

Comfort food at it's best.

Ingredients

- 2 cups spiral or penne pasta
- 425g can John West Tuna in Brine, drained
- 500g jar **Leggo's Tuna Bake with Spinach and Garlic Sauce**
- 1 cup grated mozzarella cheese

Preparation

1. Cook pasta following packet directions. Drain and place into a 1.5 litre capacity greased baking dish.
2. Spoon flaked tuna over pasta. Pour **Leggo's Tuna Bake Sauce** over tuna and pasta and gently mix together.
3. Sprinkle with mozzarella cheese and bake in a preheated oven at 190°C for 20 minutes or until golden brown.



TIP: 2 cups of shredded cooked chicken can be substituted for the tuna.



Prep 5 mins

Cook 25 mins

Serves 4

AGNOLOTTI PASTA BAKE

Agnolotti with a twist.

Ingredients

630g bag Leggo's Fresh Agnolotti with
Italian Style Sausage

450g tub Leggo's Fresh Beef Bolognese Sauce
with Tomato & Italian Herbs

4 bocconcini, sliced.

Basil leaves, for garnish

Preparation

1. Cook **Leggo's Fresh Agnolotti** following packet directions. Drain well and return to hot saucepan.
2. Stir **Leggo's Fresh Bolognese** sauce through pasta and transfer to a 3 litre capacity baking dish.
3. Arrange bocconcini over the pasta and bake in a preheated oven at 180°C for 15-20 minutes or until bocconcini has melted and is golden brown. Serve garnished with basil leaves.



TIP: For a quicker version, heat Leggo's Fresh Bolognese sauce following packet directions prior to stirring through pasta, then grill until cheese has melted and golden in colour.



Prep 10 mins

Cook 20 mins

Serves 4

BAKED PARMIGIANA MEATBALLS

Quick, easy and cheesy!

Ingredients

- 1 tablespoon oil
- 500g pre prepared fresh beef and pork meatballs
- 1 onion, chopped
- 500g jar **Leggos Parmigiana with Tomato, Ham & Herbs Sauce**
- ½ cup loosely packed basil leaves, plus extra, for garnish
- 1 cup grated 4 cheese blend

Preparation

1. Heat oil in an overproof frypan over high heat. Add meatballs and sear until browned all over. Remove and set aside.
2. Add onion and cook for 3-4 minutes. Add **Leggo's Parmigiana Sauce** and meatballs and bring to the boil. Simmer for 2-3 minutes before stirring through basil.
3. Remove from heat, sprinkle over cheese and place in a preheated oven at 200°C for 5-7 minutes or until cheese has melted and starting to brown. Serve immediately garnished with torn basil leaves.



TIP: Flavoured sausages make a great base for meatballs, simply remove skin from raw sausage and break sausage filling into bite size pieces.



Prep 30 mins

Cook 40 mins

Serves 6

BAKED EGGPLANT ROLLS

Pasta free cannelloni.

Ingredients

2 large eggplants

Salt, for sprinkling

Oil spray

200g fresh ricotta cheese

1 cup grated parmesan cheese

1 cup grated mozzarella cheese

1 egg, lightly beaten

2 tablespoons chopped fresh basil, plus extra leaves, for garnish

500g jar **Leggo's Garden Vegetable Pasta Sauce**

Preparation

1. Slice each eggplant lengthways into 9 thin slices. Finely dice 2 slices and set aside. Sprinkle remaining eggplant slices with salt and drain in a colander for 30 minutes. Rinse and pat dry eggplant slices with paper towel. Spray with oil and place on a non stick baking tray. Cook under a preheated grill for 2-3 minutes on each side or until soft.
2. Combine ricotta, $\frac{1}{2}$ the parmesan and mozzarella cheeses, egg, basil and reserved diced eggplant in a medium bowl. Spoon $\frac{1}{4}$ cup of filling on one end of grilled eggplant slice. Roll up to form a cylinder. Repeat with remaining ricotta mixture and eggplant slices to make 16 rolls.
3. Spoon $\frac{1}{2}$ jar **Leggo's Pasta Sauce** over the base of a large shallow baking dish. Arrange filled eggplant over sauce. Spoon remaining sauce over eggplant rolls and sprinkle with combined remaining cheeses. Bake in a preheated oven at 180°C for 30 minutes. Rest for 5 minutes before serving garnished with basil leaves.



TIP: The baked eggplant rolls can be cooked in individual dishes.



Prep 15 mins

Cook 30 mins

Serves 4

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CHICKEN PASTA BAKE WITH VEGETABLES

Ingredients

- 200g short pasta
- 1 tablespoon oil
- 4 chicken thigh fillets, cut into 2 cm pieces
- 1 small cauliflower, chopped into small florets
- 125g can corn kernels, drained
- 500g jar Leggo's **Pasta Bake with Tomato, Ricotta and Spinach Sauce**
- ½ cup water
- 1 cup grated mozzarella or tasty cheese

Preparation

1. Cook pasta following packet directions. Drain and set aside to keep warm.
2. Meanwhile, heat oil in a large non stick frypan over high heat. Cook chicken for 4-5 minutes or until browned. Stir in cauliflower and corn. Reduce heat to medium, cover and cook for a further 5 minutes, stirring occasionally.
3. Combine cooked chicken mixture with pasta, **Leggo's Pasta Bake Sauce** and water. Spoon into a 25cm x 25cm baking dish.
4. Sprinkle with cheese and bake in a preheated oven at 200°C for 20-25 minutes. Serve immediately.



TIP: 3 cups cauliflower florets equal approximately 1 small cauliflower.



Prep 15 mins Cook 30 mins Serves 4

PIZZA SUPREME PASTA BAKE

Why not change it up and put your pizza ingredients in a pasta bake.

Ingredients

- 2 cups short pasta
- 500g jar **Leggo's Pasta Bake – Creamy Tomato & Mozzarella Sauce**
- 100g sliced pepperoni
- 1 small zucchini, halved lengthways and sliced
- ½ yellow capsicum, thinly sliced
- ½ red onion, cut into thin wedges
- ¼ cup sliced black olives
- 1 cup grated pizza cheese

Preparation

1. Cook pasta following packet directions. Drain and return to hot saucepan.
2. Stir **Leggo's Pasta Bake** Sauce, pepperoni, zucchini, capsicum, onion and olives through pasta.
3. Spoon into a 2 litre capacity baking dish and sprinkle over cheese. Bake in a preheated oven at 180°C for 20-25 minutes or until cheese is melted and golden brown.



TIP: Leggo's Parmigiana sauce with tomato, ham and herbs may be used.



Prep 5 mins

Cook 18 mins

Serves 4

GNOCCHI BOLOGNESE BAKE

A simple version of a pasta bake that's easy and quick.

Ingredients

- 1 tablespoon oil
- 400-500g beef mince
- 500g jar **Leggo's Bolognese Pasta Sauce**
- 500g packet gnocchi
- 1½ cups grated mozzarella cheese
- Fresh basil leaves, for garnish

Preparation

1. In a large frypan, heat oil over high heat. Cook mince for 5 minutes, stirring until browned . Reduce heat and stir in **Leggo's Pasta Sauce**, simmer uncovered for 5 minutes, stirring occasionally.
2. Meanwhile, cook gnocchi in a large saucepan of boiling water for 1-2 minutes or until gnocchi floats to the surface. Drain and set aside.
3. Spoon bolognese sauce into a shallow baking dish and top with cooked gnocchi. Sprinkle with mozzarella cheese.
4. Place under a preheated grill for 2-3 minutes or until cheese melts. Garnish with basil.



TIP: Leggo's Lasagne Red Sauce with red wine is a tasty substitute.



Prep 10 mins

Cook 60 mins

Serves 4

CHICKEN & FENNEL BAKE

Feel like a pasta free bake?

Ingredients

1 tablespoon garlic infused oil
750g or 4 chicken thigh cutlets, skin on
1 baby fennel, cut into wedges
500g jar **Leggo's Classic Tomato Pasta Sauce**
Oil spray
Parsley leaves, for garnish
Steamed green beans and roasted sweet potato,
for serving

Preparation

1. Heat oil in a large frypan over high heat. Add chicken and cook for 4-5 minutes on each side or until browned. Remove and set aside.
2. Add fennel to frypan and sauté for 2-3 minutes.
3. Place chicken in a 22cm x 30cm baking dish. Sprinkle over fennel and pour over **Leggo's Pasta Sauce**. Bake in a preheated oven at 180°C for 40-50 minutes or until chicken is cooked. Garnish with parsley.



TIP: Add extra vegetables like capsicum, sweet potato or pumpkin.



Prep 10 mins

Cook 30 mins

Serves 4

CHEESY SCALLOPINI BAKE

with chicken and peas

Ingredients

- 3 cups dry large spiral pasta
- 2 cups shredded BBQ chicken
- 1 cup frozen Birds Eye Garden Peas
- 500g jar Leggo's **Pasta Bake with Three Cheese Sauce**
- 1 cup grated tasty cheese

Preparation

1. Cook pasta following packet directions. Drain.
2. Combine pasta, chicken, peas and **Leggo's Pasta Bake Sauce** in a 20cm x 20cm baking dish. Sprinkle with cheese.
3. Bake in a preheated oven at 190°C for 20 minutes or until cheese is melted and golden.



TIP: Kids will love the addition of corn kernels with the peas to this bake.



Prep 10 mins

Cook 30 mins

Serves 4

CHIPOLATA & ASPARAGUS BAKE

Chipolata or mini chorizo adds lots of flavour.

Ingredients

3 cups short pasta
2 teaspoons oil
8 chipolata sausages
1 bunch asparagus, cut into thirds
500g jar **Leggo's Creamy Tomato & Mozzarella Pasta Bake Sauce**
1 cup shredded mozzarella cheese
¼ cup shredded parmesan cheese
Rocket leaves, for garnish

Preparation

1. Cook pasta following packet directions.
2. Meanwhile, heat oil in a large frypan over medium heat. Add sausages and cook for 5-6 minutes, turning regularly. Remove from frypan, cut in half. Add asparagus to frypan and cook for 1-2 minutes or until lightly charred.
3. Drain pasta and return to hot saucepan. Stir through **Leggo's Pasta Bake Sauce**, chipolata sausages and asparagus. Place in a 1.5 litre capacity baking dish and sprinkle with cheeses.
4. Bake in a preheated oven at 200°C for 20 minutes or until golden brown. Garnish with rocket leaves and serve immediately.



TIP: For a speedy bake, heat sauce in saucepan and place baking dish under a preheated grill until cheese is golden.



Prep 30 mins

Cook 45 mins

Serves 4

CHEESY BAKED CANNELLONI

Spinach & ricotta filled with a Bolognese topping

Ingredients

- 1 tablespoon olive oil
- 400g beef mince
- 700g jar **Leggo's Passata - Italian Herb**
- 400g fresh ricotta cheese
- 125g frozen spinach, thawed
- 2 spring onions, chopped
- 1 large egg, lightly beaten
- 1/3 cup grated parmesan cheese
- 1 tablespoon chopped fresh parsley
- 6-8 15cm x 10cm fresh lasagne sheets
- 1 1/2 cups grated mozzarella cheese

Preparation

1. Heat oil in a saucepan over high heat, add mince and cook for 5 minutes or until browned. Add **Leggo's Passata**, season to taste and bring to the boil. Simmer for 5 minutes.
2. Meanwhile, combine ricotta, spinach, spring onions, egg, parmesan and parsley in a large bowl and season to taste.
3. Spread half of the cooked mince mixture over the base of a 30cm x 20cm baking dish. Spread 1/3 cup of the ricotta mixture along the long edge of a lasagne sheet and roll up to enclose filling. Place cannelloni, seam side down into dish and repeat with remaining lasagne sheets and ricotta filling.
4. Spread remaining meat sauce over the cannelloni and sprinkle with cheese. Bake in a preheated oven at 180°C for 30-35 minutes or until cheese is golden. Stand for 10 minutes before cutting. Serve with a crisp garden salad and crusty bread.



TIP: Substitute 1 1/2 cups grated pumpkin for the spinach for a spin on the original.



Prep 15mins

Cook 30 mins

Serves 6

BACON & CORN POTATO BAKE

The whole family will love this as a main or a side.

Ingredients

- 1 kg potatoes, sliced
- 4 rashers (150g) bacon, chopped
- 1 onion, diced
- 1 clove garlic, crushed
- 1 corn cob, kernels removed
- 500g jar **Leggo's Potato Bake with Sour Cream & Chives Sauce**
- 1 cup grated tasty cheese

Preparation

1. Place potatoes in a 2 litre capacity microwave safe & ovenproof baking dish, cover. Microwave on HIGH (1100 W) for 10 minutes.
2. Meanwhile, heat a frypan over medium-high heat. Add bacon, onion & garlic, sauté for 5 minutes, stirring regularly. Add corn & cook a further 1 minute. Spoon over potatoes & gently toss.
3. Pour over **Leggo's Potato Bake Sauce** & gently shake to evenly distribute sauce. Sprinkle with cheese.
4. Bake in a preheated oven at 200°C for 20-25 minutes or until cheese has melted and is golden brown. Serve sprinkled with parsley.



TIP: Leggo's Pasta Bake with Three Cheese sauce can be used in this recipe.



Prep 10 mins

Cook 25 mins

Serves 4

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BAKED GNOCCHI WITH PRAWNS

Prawns, tomato and garlic are a match made in heaven.

Ingredients

500g packet gnocchi

500g jar **Leggo's Pasta Bake with Creamy Sundried Tomato & Garlic Sauce**

250g peeled raw prawns

1 tablespoon chopped fresh parsley

1 cup grated mozzarella cheese

Preparation

1. Cook gnocchi following packet directions. Drain well.
2. Return cooked gnocchi to saucepan with **Leggo's Pasta Bake Sauce**, prawns, parsley and stir to combine.
3. Spoon gnocchi mixture into an 18cm x 25cm baking dish. Sprinkle with cheese and bake in a preheated oven at 200°C for 20-25 minutes or until prawns are cooked and cheese is golden.



TIP: Serve sprinkled with a combination of chopped parsley and lemon zest.



Prep 5 mins

Cook 60 mins

Serves 6

AGNOLOTTI & PESTO PIE

A delicious way of using filled pasta, with no need to precook.

Ingredients

500g chicken mince

500g jar **Leggo's Pasta Bake Creamy Pesto Sauce**

2 eggs, lightly beaten

630g bag **Leggo's Fresh Ricotta & Spinach Agnolotti with parmesan**

1½ cups grated pizza or bakes cheese

2 tablespoons pine nuts

Preparation

1. Heat a non stick frypan over high heat, cook chicken for 2-3 minutes or until changed in colour.
2. Mix **Leggo's Pasta Bake Sauce** and eggs together in a bowl. Add chicken and raw **Leggo's Agnolotti** and toss well.
3. Line the base and sides of 23cm springform pan, spoon tortellini mixture into pan pressing down to release any air bubbles and to spread evenly. Sprinkle surface with cheese and pine nuts. Cover with baking paper.
4. Bake in a preheated oven at 180°C for 30 minutes. Remove paper from top and continue cooking for 20 minutes or until golden brown and set. Stand for 10 minutes before cutting. Serve cut into wedges with salad.



TIP: The pasta cooks while absorbing the liquid and allows the pie to set.



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