

GOAT'S CHEESE, RED PEPPER, MUSHROOM & PESTO FUSILLI TRAYBAKE

This is my version of my sister Padmini's favourite traybake. When we were flatmates, we'd cook on alternate nights, and I was always so happy to come home and find this in the oven - a lovely, filling vegetarian main.

Serves: 4
Prep: 15 minutes
Cook: 50 minutes

3 red peppers,
roughly chopped
500g chestnut or portabellini
mushrooms
3 tablespoons olive oil
4 cloves of garlic, smashed
3-4 sprigs of fresh rosemary
Sea salt and freshly ground
black pepper
½ a teaspoon chilli flakes
300g fusilli
2 x 400g tins of chopped
tomatoes
150g green pesto
A good handful of grated
Parmesan cheese
240g goat's cheese

1. Preheat the oven to 200°C fan/220°C/gas 7. Tip the peppers, mushrooms, olive oil, garlic, rosemary, 2 teaspoons of sea salt and the chilli flakes into a really large roasting tin and mix well. Transfer to the oven and roast for 20 minutes.
2. Meanwhile, bring a large pan of salted water to the boil, and cook the fusilli for 11 minutes before draining well.
3. Add the fusilli and chopped tomatoes to the tin along with a good couple of pinches of sea salt, and mix well. Dollop over the pesto, and scatter over the Parmesan and goat's cheese. Return to the oven for a further 30 minutes until golden and bubbling.



