



PASTA CASSEROLE WITH KABANOS SAUSAGES

INGREDIENTS:

- 1 packaging Sokoliki pork with turkey kabanos sausages
- 1 packaging favourite pasta
- 1 bottle tomato passata
- 1 bunch basil
- 150 g grated mozzarella cheese
- few black or green olives
- salt, pepper

PREPARATION:

1. Cook pasta according to instructions on the packaging, cool and put in a large bowl.
2. Add small pieces of sausages to the pasta. Pour the passata and add chopped basil. Mix, add salt and pepper and put into a casserole dish.
3. Sprinkle with grated mozzarella cheese and olives and put in the oven preheated to 180°C. Bake for 15-20 minutes.