



- 12 oz. cooked penne pasta
- 1 large yellow onion, chopped
- 4 large garlic cloves, minced
- 4 tomatoes, peeled and chopped
- 1/2 green bell pepper, chopped
- 2 tablespoons chopped parsley
- 1/2 cup frozen peas, thawed
- 1/2 cup frozen corn, thawed
- 2 teaspoons dried basil
- 1 tablespoon dried oregano
- 2 tablespoons tomato paste
- 1 - 15 oz. can tomato sauce
- 1 cup water
- Olive oil
- Salt & Pepper
- 1 cup shredded Parmesan cheese

Heat a large skillet with olive oil. Add the onion and cook, stirring occasionally, until lightly browned - about 8 minutes. Add the garlic and mix well. Cook for a couple of minutes until fragrant. Add the bell pepper, parsley and tomatoes. Cook for a couple of minutes. Add the tomato paste, tomato sauce, oregano, basil and water. Stir well, making sure to dissolve the tomato paste completely. Bring to a simmer and cook for 15 minutes.

Heat the oven to 350 degrees.

Add the peas and corn to the tomato sauce. Season with salt and pepper and cook for an extra 5 minutes. Add the cooked penne to the sauce and mix well. Transfer the pasta to a casserole dish and



top with Parmesan cheese. Place in oven and bake for 25 to 30 minutes, until sauce is bubbly and cheese is melted. Serve and enjoy!

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