



Bolognese Pasta Bake

Ingredients:

- 1 small onion
- 2 garlic cloves
- 450 gm beef mince
- 400 mls beef stock
- 400 gm tinned chopped tomatoes
- 80 gm parmesan
- Basil – a few leaves of fresh OR 2 tsp dried
- 400 gm pasta (any type you like)
- 80 gm buffalo mozzarella

Method:

- Preheat the oven to 180C.
- Cook the pasta according to the packet instructions.
- Chop the onion up finely and grate, chop or crush the garlic.
- Put a drizzle of oil into a large pan.
- Add the onion and garlic to the pan and fry for a couple of minutes.
- Add the beef mince and cook until browned.
- Add the beef stock, tinned tomatoes and basil (if using fresh leaves, chop first).



Stir well and simmer for 10 minutes.

Add the cooked pasta to the pan and stir altogether.

Pour the mince/pasta mix into an ovenproof dish.

Grate the parmesan evenly on top.

Tear the mozzarella into small pieces and scatter on top.

Place in your preheated oven and bake for 10-15 minutes until all the cheese has melted.