

Bolognese pasta bake

(serves 6 people)

This is a simple weekday evening meal, using up some store cupboard ingredients. This will become a family favourite meal!

Ingredients

* I tbsp oil or a couple of squirts of spray oil
* 2 onions, peeled and chopped
* 2 celery sticks\*, washed and sliced
* 600g minced beef or Quorn\* mince
* 2 cloves garlic, peeled and sliced
* 2 tbsp tomato puree
* 2 tins tomatoes
* ¼ pint beef stock\* made up with one low salt beef stock cube
* 1 tsp dried mixed herbs/oregano or thyme
* 225g wholemeal pasta\*
* 70g grated cheddar\*

Method

1. Preheat oven to 200°C/gas mark 6
2. Heat the oil in a pan and add the onions and celery. Cook until softened.
3. Add the mince and cook until browned.
4. Add the garlic, tomatoes, puree and herbs and leave to cook and simmer for 30 minutes, stirring occasionally.
5. Meanwhile cook the pasta, and drain
6. Add the mince and pasta to a casserole dish, cover with the cheese and bake in the oven for 25-30 minutes until bubbling.

\*Can contain or is one of the 14 common allergens