



Family Recipes

Bolognese Bake

Ingredients

- 2 onions, chopped
- 2 celery sticks, chopped
- 550g minced quorn or beef
- 2 garlic cloves, crushed
- 2 tbsp tomato puree
- 2 x 400g tins chopped tomatoes
- 350ml stock (veg or beef)
- 250g mushrooms, chopped
- 250g penne pasta
- 50g cheddar cheese, grated
- 35g parmesan, grated

Method

1. Heat 1 tbsp of olive oil in a pan, add the onions, celery and fry until softened. Add the mince and fry until browned
2. Add the garlic and tomato purée and stir for a few seconds. Stir in the tomatoes, mushrooms, stock and season with pepper. Cover and simmer over a low heat for 30–35 minutes.
3. Preheat the oven to 200C/180C Fan/Gas 6
4. Cook the pasta, drain well and run under cold water. Stir the pasta into the mince. Spoon into a large, shallow ovenproof dish. Sprinkle with the cheeses and bake for 25–30 minutes