



BOLOGNESE BAKE



SERVINGS:
6



TIME:
85 MINS



DIFFICULTY:
EASY



COST:
££££

Ingredients:

- 2 onions, chopped
- 2 celery sticks, chopped
- 500g 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
- 225g penne pasta
- 80g cheddar cheese, grated
- 40g parmesan, grated

Method:

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