



BEEF AND BACON PASTA BAKE

Serves: 6 | Prep Time: 20 minutes | Cooking Time: 1 hour + 20 minutes

INGREDIENTS
1 tbs olive oil
1 onion finely chopped
2 garlic cloves crushed
4 Maleny Black Angus Beef bacon rashers chopped
500g Maleny Black Angus Beef mince
550g jar pasta sauce with red wine
2 cups Maleny Black Angus Beef bone broth or beef stock
1 cup mixed vegetables (e.g. grated carrot, grated zucchini, chopped capsicum, chopped champignons, cherry tomatoes or sliced olives)
250g spiral pasta
1 1/2 cups cheese grated (or a mix of mozzarella, cheddar and Parmesan)
1/2 tsp salt and pepper to taste

METHOD

1. Preheat oven to 180°C.
2. Grease a 12-cup capacity oven-proof dish with a lid.
3. Heat oil in a large saucepan or frying pan on your stovetop. Add Maleny Black Angus Beef bacon, onion and garlic. Cook until onion is soft.
4. Add Maleny Black Angus Beef mince, stirring occasionally for five minutes or until beef changes colour.
5. Add pasta sauce, stock, vegetables, salt and pepper. Bring to the boil. Simmer for five minutes.
6. Add uncooked spiral pasta. Stir to combine and pour into an oven-proof dish.
7. Bake, covered, at 180°C for 30 minutes. Remove from oven, stir, sprinkle with cheese and bake, uncovered, for a further 30 minutes.
8. It can be served as is or with additional veggie sides (e.g., steamed broccoli, baby peas, and honey carrots).

