

# Cheeseburger

## *casserole*



### Method

1. Cook the Maleny Black Angus Beef Bacon first – dice it finely and set it aside for later.
2. Cook your macaroni according to the packet instructions, then drain.
3. While the macaroni is cooking, brown your Maleny Black Angus Beef Mince in a large skillet or frying pan, until fully cooked. Leave any juices after cooking as this adds to the flavour.
4. Combine the Maleny Black Angus Beef Bone Broth, Worcestershire sauce, tomato sauce and cornflour into a small bowl or measuring jug. Mix well to ensure the cornflour is combined.
5. Add cooked pasta to the skillet along with the Bone Broth mixture and bacon. Stir well to combine the Maleny Black Angus Beef Mince, pasta, bacon and sauce.
6. Cook on a medium heat until the sauce bubbles and thickens. If it's too thick for you, thin it out with a little more Maleny Black Angus Beef Bone Broth.
7. Sprinkle the grated cheeses over the top of the skillet cheeseburger mixture.
8. Cover and cook on very low heat until cheese has melted – about 2–3 minutes.
9. Serve hot and enjoy!

### Recipe Notes:

- You can store this casserole in an airtight container in the fridge for up to 4 days – try adding a little bit of water when reheating to add moisture back to the dish
- You might like to add in diced onions or hamburger seasoning if you're feeling adventurous
- If you're wanting to make this as a gluten free version, simply substitute the pasta for a gluten free pasta and ensure the Worcestershire sauce you've chosen is also gluten free. Our Maleny Black Angus Beef Bone Broth is 100% gluten free.

### Ingredients

- 300g elbow macaroni pasta
- 500g Maleny Black Angus Beef Grass-Fed Mince
- 6 pieces Maleny Black Angus Beef Bacon, cooked and diced
- 1 1/2 cups Maleny Black Angus Beef Bone Broth
- 1/2 tsp Worcestershire sauce
- 3 tbsp tomato sauce
- 2 tbsp cornflour
- 1 cup grated cheddar cheese
- 1/2 cup grated mozzarella cheese

Serves: 4–6 people  
Prep Time: 10 minutes  
Cooking Time: 25 minutes

