

Bacon and Beef Pasta Bake

Easy | 0:20 Prep | 1:15 Cook | 6 Servings

★★★★☆ (136) \$\$\$ ♡

k

by kaer



I love that I don't have to pre-cook the pasta for this bake. I have made this a few times now and it's the kids' favourite.

- kaer

Ingredients

- 1 tbs olive oil
- 1 onion finely chopped
- 2 garlic cloves crushed
- 4 bacon rashers chopped
- 500g beef mince
- 550g Leggo's pasta sauce with red wine
- 2 cups beef stock (liquid)
- 1 cup mixed vegetables
- 250g spiral pasta
- 1 1/2 cups cheese grated
- 1/2 tsp salt and pepper *to taste

Method

- 1 Grease a 12-cup capacity ovenproof dish with a lid.
- 2 Heat oil in large saucepan and add bacon, onion and garlic. Cook until onion is soft.



- 3 Add mince, stirring occasionally for 5 minutes, or until beef changes colour.
- 4 Add pasta sauce, stock, vegetables, salt and pepper. Bring to the boil. Simmer for 5 minutes.



- 5 Add uncooked spiral pasta. Stir to combine and pour into an oven proof dish.



- 6 Bake, covered, at 180C for 30 minutes. Remove from oven, stir, sprinkle with cheese and bake, uncovered, for a further 30 minutes.



EQUIPMENT

- 1 heavy-based oven tray

● 1 saucepan

NOTES

For the vegetables I've used grated carrot, grated zucchini, chopped capsicum or chopped champignons depending on what I have at home at the time.

Cooking notes (136)



Chez

45 days ago

The recipes says to grease an oven proof dish with a lid, but then it says to the meal uncovered.?

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1



tinahoges

45 days ago

it says to bake it for 30minutes covered then bake for another 30 minutes uncovered..

Like

2

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