

Marinara Pasta bake



Marinara Pasta Bake



Ingredients:

- Beef Mince x 500g
- Marinara sauce (Product ID: MM18801) x 300g
- Diced Red Onion x 100g
- Diced Mixed Peppers x 100g
- Sliced Tomato x 1
- Sliced Baby Tomatoes x 6
- Cooked Pasta x 250g
- Flaked Parmesan Cheese x 40g
- Mozzarella cheese x 1/2 Ball ripped
- Basil Leaf x 3
- Aluminium Smooth Wall Tray 220x150x44 Code CS-441060-501

Method:

- Heat a little oil in a frying pan and add the diced onion and cook for 5 mins on a medium heat
- Next add the Beef and cook until the beef is fully cooked
- Add the diced peppers and cook for a further 5 mins
- Now add the Marinara sauce and cook for 5 more mins
- Add the cooked pasta to the sauce base and add more sauce if needed
- Fill the foil trays with Pasta and sauce
- Garnish the top with sliced tomatoes, ripped Mozzarella, Parmesan and Basil leaf

