



Cheesy Pesto Pasta Bake

(courtesy of @upishi101)

Serves 4

Prep Time: 1 hour

INGREDIENTS

500g of pasta (preferably penne, rigatoni or ziti)	2 tablespoons of garlic & ginger paste
250g of minced beef	2 large tomatoes, pureèd
250g of shredded mozzarella or cheddar cheese	A handful of finely chopped coriander
3 tablespoons of Jars of Goodness Sundried Tomato Pesto	1 bell pepper, thinly sliced
1 cup of souring cream / plain natural yoghurt	2 tablespoons of paprika
2 large red onions, diced	1 teaspoon of black pepper
	Salt to taste

METHOD

- Boil your pasta according to the instructions on the packet. Drain and set it aside to cool. Save about a cup of the pasta water to make the sauce.
- In a pan, over low heat, brown your minced beef and season it with some salt and black pepper.
- Add in the onions and garlic-ginger paste and sauté them.
- Pour in the pureèd tomatoes, sour cream and some of the pasta water. Cover and let it simmer for a minute.
- Add in the paprika and stir
- Add in the chopped coriander, top it up with more pasta water, cover and let it cook until it thickens.
- In another bowl, mix your cooled pasta with 3 tablespoons of the sundried tomato pesto, mix until everything is evenly coated.
- Pour the minced beef stew on the pasta and mix them evenly as well.
- Layer the pasta mixture on a baking dish alternating between the pasta and cheese.
- Top it up with the bell pepper slices and bake for 15 minutes at 180°C or until the cheese melts and browns.
- Enjoy!