



## **Mince & Tomato Pasta Bake**

Serves 4

### **Ingredients**

1 packet of Orgran Corn Pasta  
1 onion-chopped  
2 cloves of garlic-crushed  
1 carrot- finely diced  
½ green capsicum-finely diced  
500g beef mince  
1 sachet of Orgran Soup Mix  
1 tsp mixed dry herbs  
1 x 400g can of diced tomatoes  
½ cup of red wine  
1 sachet of Orgran Tomato Soup Mix  
1 tbsp gluten free Worcestershire sauce  
Grated parmesan, cheddar or pizzo cheese to top

### **Method**

First cook the pasta and drain.  
Saute the onion, carrot, capsicum and garlic until soft.  
Add Pepper, then add the mince to brown, breaking up any large lumps.  
Stir in tomatoes, herbs, vegetable soup mix and the red wine,  
Simmer covered until cooked, approximately 20 - 30 minutes.  
Add Worcestershire sauce and the tomato soup mix, dissolved in a little water.  
Simmer and check seasonings.  
Stir in the pasta and place in a casserole dish and top with cheese.  
Bake until the cheese melts.  
Then serve with Orgran Bread Mix and a large salad.