

## ONE DISH CANNELLONI



 Serves 4

 Prep Time 20 minutes

 Cook Time 55 minutes



### INGREDIENTS

- 500 g lean beef mince
- 1 medium carrot, peeled and grated
- 1 medium courgette, grated
- 535 g can **Wattie's Just Add Cottage Pie Simmer Sauce**
- 1 tsp dried Italian herbs
- 200 g packet instant cannelloni tubes

### METHOD

1. Preheat oven to 180°C and lightly grease a rectangular ovenproof dish.
2. In a bowl mix the raw mince with the carrot, courgette, **Wattie's Just Add Cottage Pie Simmer Sauce** and Italian herbs.
3. Pack mince mixture into each cannelloni tube and place each tube in the dish. Extra mince mixture can be dotted around the dish.

- 400 g **Wattie's Chopped Tomatoes in Puree**
- 1 cup grated Edam cheese

4. Pour over **Wattie's Tomatoes Chopped in Purée** and cover the dish with foil. Place in the oven for 40-45 minutes or until cannelloni tubes are cooked. Sprinkle with grated cheese and return to the oven and grill until golden. Serve with a green salad.