

ONE DISH CANNELLONI

HEALTHY



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

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.

- 200 g packet instant cannelloni tubes
 - 400 g **Wattie's Chopped Tomatoes in Puree**
 - 1 cup grated Edam cheese
3. Pack mince mixture into each cannelloni tube and place each tube in the dish. Extra mince mixture can be dotted around the dish.
 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.