

## SAVOURY MINCE AND CHEESY SPAGHETTI BAKE



 Serves 4-6



### INGREDIENTS

- 500 g lean beef mince
- 1 onion, peeled and chopped
- 1-2 stalks celery, chopped
- 400 g can **Wattie's Savoury Tomatoes**
- 2 Tbsp chopped fresh parsley
- 420 g can **Wattie's Extra Cheesy Spaghetti**
- 1 cup fresh breadcrumbs

### METHOD

1. Quickly brown beef mince in a dash of oil in a large hot frying pan, breaking up the mince with a fork as it browns. This may be best done in 2 batches. Set aside.
2. Add another dash of oil to the frying pan, gently pan fry the onion and celery until softened. Pour over **Wattie's Savoury Tomatoes**, add

- 1/2 cup grated cheese

browned mince, stir and simmer gently for 5 minutes. Season with salt, pepper and half the parsley.

3. Layer 1/2 the hot mince mixture into the base of a 5-6 cup capacity shallow oven-proof dish. Spoon over 1/2 can **Wattie's Extra Cheesy Spaghetti**. Repeat layers with remaining mince and spaghetti.

4. Toss together the breadcrumbs, cheese and remaining parsley and sprinkle on top.

5. Cook at 180°C for 20 minutes or until hot and topping is crisp and golden.

Serve with salad or vegetables on the side.