



Penne Ragu Alforno

Prep: 10 mins
Cook: Max 30 minutes in total
Total: 40 minutes
Servings: 12 children and 1 adult

Ingredients

- 500g beef mince
- 3 carrots grated
- 1 cup frozen peas
- 400g Penne Pasta
- 2 tins chopped tomatoes
- 1 vegetable stock cube mixed with 2 tablespoons of tomato puree and 120ml boiling water
- 200g cheddar cheese, grated

Method

1. Preheat oven to 200°C
2. Bring a large pan of water to the boil and cook the pasta
3. Heat some oil in a pan and fry the mince ensuring that the mince is fully broken up and cooked until brown, about 5 minutes
4. Season with salt and pepper
5. Add the carrots and peas and combine
6. Add the chopped tomatoes and the stock mixture and bring to the boil
7. Reduce the heat and simmer the mixture to reduce, about 10 minutes
8. Add the sauce to the pasta and combine
9. Add half the chives to the mix and combine
10. Transfer the mixture to a baking dish and sprinkle with grated cheese
11. Bake in the oven for about 10 minutes
12. Sprinkle with remaining chives to serve