



ONE POT CHEESY MINCE PASTA BAKE

HEAT LEVEL 

Experience the convenience and indulgence of our One-Pot Cheesy Mince Pasta Bake, where savory minced meat, al dente pasta, and melted cheese come together in a single pot for a fuss-free and irresistibly delicious dining delight.

20 Mins

6 Servings

INGREDIENTS

30 ml (2 Tbsp) cooking oil
1 kg lean beef mince
1 large onion, coarsely chopped
1 green pepper, finely chopped
125 g uncooked elbow macaroni
420 g can cream-style sweetcorn
100 g green peas
1 - 2 carrots, peeled and coarsely chopped
30 ml (2 Tbsp) tomato paste
30 ml (2 Tbsp) [Spur Durky Sauce](#)
125 ml (½ cup) [Spur Braai-time Marinade](#)
60 ml (¼ cup) water
15 ml (1 Tbsp) chopped fresh thyme or 5 ml (1 tsp) dried
3 ml (½ tsp) [Spur Texas Steak Spice](#)
Freshly ground black pepper to taste

Topping

200 ml (1 sachet) [Spur Cheddarmelt or Spur Cheese Sauce](#)
250 ml (1 cup) milk
75 g (¾ cup) grated Cheddar cheese
3 ml (½ tsp) salt

METHOD

- 1 Preheat the oven to 180°C.
- 2 Heat oil in a large heavy-based large saucepan. Fry the meat until colour changes. Add onion and green pepper and sauté lightly for about 2 minutes.
- 3 Add all remaining ingredients, stir well and spoon into a large ovenproof dish.
- 4 Topping: Mix [Spur Cheddarmelt Sauce](#), milk, 50 g cheese and salt together. Pour over meat base in dish.
- 5 Bake for about 40 minutes.
- 6 Remove from heat, sprinkle remaining cheese over. Put back in oven for another 5 minutes for cheese to melt and serve warm. Garnish with fresh thyme.

VARIATIONS

None

