

Penne Pasta with Bolognese Sauce

Serves: 1
Prep time: 5 Minutes
Cooking time: 45 Minutes

Ingredients:

- ½ brown onion, chopped
- 1 tablespoon oil
- 250g beef mince
- 1 cup store bought bolognese sauce
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 4 cherry tomatoes, halved
- 6 fresh basil leaves, torn
- salt and pepper
- 1 cup penne pasta
- 80g mozzarella cheese, cut into chunks
- ½ cup freshly grated parmesan cheese

Method:

- Heat the oil over medium heat, add chopped onion and cook 1-2 minutes
- Add the mince and brown well, 3-5 minutes
- Add the sauce and spices and season to taste
- Stir to combine and cook for 10 minutes
- **Meanwhile** cook pasta according to the packet, drain and add to the mince
- Place the pasta and mince into a small casserole dish and top with tomato halves and basil leaves
- Top the dish with the mozzarella chunks and parmesan cheese
- Bake in **180° preheated** oven for 30 minutes or until cheese melts and browns slightly



This quick and tasty dish is so easy to make and very satisfying