

## Pasta bake

### Ingredients:

500g/1lb 2 oz lean minced beef  
1 medium onion, finely chopped  
2 celery sticks, trimmed & finely sliced  
2 medium carrots, finely diced  
2 cloves garlic, finely chopped  
150g/5oz small portobello or chestnut mushrooms, wiped & sliced  
1 tbsp plain flour  
150ml/5 fl oz red wine  
1 x 400g/14oz can chopped tomatoes  
2 tbsp tomato purée  
1 beef stock cube  
1 tsp dried oregano or 1 tsp dried mixed herbs  
2 bay leaves  
Cheese sauce

### Method:

Sweat the onion, celery & carrots with the garlic in a large ovenproof dish.  
Add the rest of the ingredients & cook for about 2 hours.  
Break up a mozzarella cheese & place on top of the ragu.  
Cook your favourite pasta, add to it a cheese sauce, can be bought or made.  
Pour the pasta on top of your mozzarella & ragu.  
Can be left to cool at this point or placed in a hot oven 200c until everything is bubbling.  
Will feed 4/6 people depending on portion size.

*This recipe is an original from Vikki Watson, Baslow WI's Treasurer.*

