

## Pasta Bake

**1 onion, chopped**

**1 clove garlic**

**4 rashers bacon**

**2 carrots, diced**

**1 stick celery, sliced**

**500g mince**

**1 tsp dried basil**

**1 tsp dried oregano**

**300g can tomato soup**

**440g can tomatoes**

**1 pkt vegaroni pasta (375g)**

**Grated cheese**

1. Fry onion and garlic in oil, 3 minutes
2. Add carrots and celery, 2 minutes
3. Add mince, cook till browned
4. Add basil, oregano, soup and tomatoes, simmer for a while
5. Cook pasta separately according to instructions
6. Drain pasta and add to sauce
7. Mix all together
8. Spread in large oven proof dish (approximately 24x33cm)
9. Spread generously with grated cheese
10. Bake in oven, 180 C for half an hour or until browned

**For gluten free** – just use gluten free pasta

**For vegetarian** – replace mince with 2 cups red lentils