

FRAU KARIN'S MAC AND CHEESE



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500g Pasta of your choice

500g Mince

1 large Onion cubed

3 Gloves of garlic minced

1 Tin of mushrooms

1 small bottle of pasta sauce

Bacon bits

Grated Cheese

Oil for frying

Worcestershire sauce

Origano

Salt and pepper

*Cook your pasta as normal and drain.

*In a pan put in oil and fry the bacon bits until brown or crispy

*Add the onions and continue frying until onions brown a little bit.

*Add the mushrooms and garlic with the spices

*Add the mince and continue to stir fry until cooked

*Add the pasta sauce and let it simmer for at least 10min

Put the pasta in a oven proof dish and pour the mince over it.

Sprinkle some cheese and stir in the sauce evenly in the dish.

Sprinkle the remaining cheese on top and put it in the oven

Bake for 30min in the oven of 180°C

Recipe and photo: Frau Karin Gebhardt Nengola