

# Beef & Bacon Pasta Bake

## Ingredients

- 1 tbsp oil
- 1 brown onion, finely diced
- 4 rashers bacon, diced
- 500g beef mince
- 2 cups beef stock
- 2 cloves garlic, crushed
- 3 tsp sugar
- ½ cup carrots
- ¼ cup peas
- ¼ cup corn
- 500g pasta sauce
- 250g spiral pasta, uncooked
- 1 1/2 cups grated cheese

## Method

1. Preheat oven to 180C.
2. Heat oil in pan, add onion, garlic and bacon, cook until soft.
3. Add mince breaking up clumps, cook for 5 min until browned.
4. Add sauce, stock, vegetables and sugar, bring to the boil.
5. Simmer for 5 min.
6. Combine mince mixture and pasta, pour into oven proof dish.
7. Cover with alfoil or lid and bake for 30 min.
8. Remove cover and sprinkle with cheese, bake for a further 20 min.