

CORNERED BEEF PASTA BAKE

by RoniB's Kitchen Recipe Collection

Ingredients

- Cooking oil
- 200g macaroni, cooked as per packaging
- 5 cloves garlic, minced
- 1 onion, finely sliced
- 1 can corned beef
- 2 tsp RoniB's Kitchen Extra Hot Garlic Chilli paste (add more if desired)
- 1 can chopped tomatoes
- 1 tbsp tomato paste
- 1 red bell pepper, thinly sliced
- 200g chestnut mushrooms, sliced
- Juice of half a lemon
- fish sauce, to taste (substitute with salt)
- crushed black pepper, to taste
- grated cheddar cheese

Directions

1. Pre-heat oven to 180C
2. Heat oil in a pan.
3. Add garlic and onions until fragrant.
4. Add the corned beef and break it up
5. Mix in the garlic chilli paste, cook for about 5 minutes.
6. Add the bell pepper and mushrooms. Mix well. Cook for about 2 minutes.
7. Add the chopped tomatoes and tomato paste. Bring to boil then lower heat and simmer covered for about 30 minutes or until sauce has thickened.
8. Season with fish sauce (if using) or salt and crushed black pepper. Add lemon juice.
9. Add cooked macaroni. Gently mix.
10. Transfer macaroni mix in a baking pan and top with grated cheddar cheese. The more the better. Bake for about 15-20 minutes until cheese has melted. Serve.

Product



Serving:

Serve with toasted garlic bread

PREPARATION: 15MIN

COOKING: 35MIN

READY IN: 50MINS