

Make dinner fast with sachets of sauce, packet gravy and meal bases

Easy Pastitsio

+ **DIY idea** Use beef, pork or veal mince instead of lamb. + Try a sachet of white sauce instead of cheese sauce.

Serves 6

Preparation: 20 minutes + 10 to stand

Cooking: 45 minutes

250g penne

1 tablespoon vegetable or olive oil

1 medium brown onion, finely chopped

2 cloves garlic, crushed

500g lamb mince

35g sachet onion & mushroom
gravy mix

500g jar tomato pasta sauce

1/2 teaspoon ground cinnamon

40g sachet cheese sauce

2 eggs, lightly beaten

1/2 cup shredded parmesan

Mixed salad, to serve

1 Preheat oven to 200°C/180°C fan forced. Grease a 2-litre (8-cup) ovenproof dish. Cook pasta in a large saucepan of boiling salted water for 10-12 minutes or until tender. Drain. Return pasta to pan.

2 Meanwhile, heat oil in a large frying pan over moderately high heat. Add onion and garlic; cook and stir for 5 minutes or until soft. Add mince; cook, stirring with a wooden spoon to break up lumps, for 5 minutes

or until browned. Add gravy mix, pasta sauce and cinnamon; cook and stir for 4-5 minutes or until sauce boils and thickens. Add mince mixture to pasta.

3 Make cheese sauce as packet directs. Whisk egg into cheese sauce. Place pasta mixture in prepared dish. Pour cheese sauce over pasta. Sprinkle with parmesan. Bake for 25-30 minutes or until golden and bubbly. Stand for 10 minutes. Serve with salad.

+ \$2.95 a serve

