



We do end up with bits and bobs left from various dishes and sometimes need to round them up and put them to death / Good use! A Pasta Bake was an outstanding way of using up various oddments of Cheeses etc. We also had a large pack of Pork mince from a meat deal in the freezer.

Realistically this recipe will make a hearty meal for 6 people. We might be eating it for a few days, but that kind of cool?..

Ingredients (A very loose list!):-

1 Onion, chopped

2 Cloves of Garlic. minced

Italian Herbs (2 tbsp of Dried Basil, Oregano, Rosemary, a Bay Leaf, Parsley and Thyme), plus Chilli flakes and Garlic Powder

Re-hydrated Wood Ear Mushrooms, finely chopped

250g Gluten free Pasta (We used Macaroni), boiled and drained so it still has quite some bite

600g Pork Mince

2 tins of Chopped Tomatoes, plus a tin of water

Tomato Puree, a good squirt

Various Cheeses in lumps, grated and Italian style grated hard Cheese for the topping

1/3 of a tub of Soft Cheese

1/3 of a pot of Crème Fresh

Salt & Pepper

Oil to fry

Method:-

- (1) Fry the onions over a low heat and when softened add the Garlic.
- (2) Fry for a couple more minutes and then add the Pork mince.
- (3) Turn regularly and fry until all the mince is coloured.
- (4) Add the chopped Tomatoes, water, Tomato Puree and Herbs and simmer to reduce for 20 minutes.
- (5) Season with Salt & Pepper to taste.
- (6) In a large oven proof casserole add a layer of the meat sauce to the bottom.
- (7) Mix the remaining sauce and drained Pasta.
- (8) Build alternate layers on Pasta / Sauce mix, Cheeses, Sauce mix until you reach the final Cheese top layer.
- (9) Sprinkle the final layer with grated Cheese and the grated Italian style Grated Cheese.
- (10) Place in a pre-heated oven at 180c for 30 minutes or until the top is browned and crispy.
- (11) Garnish with a little fresh Basil and serve.

This was a really good way of using up a few bits and bobs. We will be eating a second portion with Garlic Bread or Wedges this evening.