

The page is framed by various orange line-art icons of food items including cheese, mushrooms, tomatoes, and bread. The main title is 'ONE-POT SPICY MINCE MAC 'N CHEESE' in a large, outlined, sans-serif font.

ONE-POT SPICY MINCE MAC 'N CHEESE

Serves 6

INGREDIENTS

1 tbsp oil
1 onion, diced
3 cloves garlic, crushed
450g beef mince
1 tin (410g) chopped tomatoes
1 tin (400g) red kidney beans, drained
2 stock cubes Knorrox Chilli Beef Flavour
2½ cups elbow macaroni
1½ cups grated cheddar cheese
Handful parsley, chopped
Salt and pepper, to season

Serving suggestion:

Chopped parsley

METHOD

1. Heat oil in a large pot over a medium-high heat. Fry onion and garlic until translucent, then add the mince. Cook until browned, stirring frequently, about 3 minutes. Season to taste with salt and pepper.
2. Stir in the tinned tomatoes and beans, followed by 3 cups of water and stir through the stock cubes.
3. Bring to a boil and stir in the elbow macaroni. Cover partially, reduce the heat to a simmer and cook until the pasta is al dente (just tender with a bite), about 14 minutes, stirring near the end to prevent sticking.
4. Preheat the oven to the highest temperature on the grill setting.
5. Stir in 1 cup of the cheese and parsley and remove from the heat.
6. Sprinkle over remaining cheese and place under the grill for 5-10 minutes until golden and slightly crispy.
7. Garnish with parsley and ENJOY!