

# Maltese Macaroni



## Ingredients

- 2 tbl of olive oil
- 500g lean beef mince
- 3 cloves of garlic
- 3 tbl of tomato paste
- 2 tins of diced tomatoes
- 3 eggs
- 3 handfuls of grated tasty cheese
- 1 packet of Rigatoni
- Salt and pepper (to taste)

## Method

1. Lightly oil a deep 25 x 25 cm baking dish. Pre heat the oven to 180C.
2. Finely chop and then fry garlic in olive oil in a large saucepan until its starts to colour.
3. Add the mince and tomato paste to the pan and fry until its cooked through. Season with salt and pepper to taste.
4. Add tinned tomatoes and leave to simmer on a low heat for 20 minutes, until the sauce is reduced.
5. While the sauce is cooking. Cook the pasta in salted boiling water for seven minutes
6. Beat eggs in a bowl and mix with 2 handfuls of the grated tasty cheese.
7. When the pasta is ready drain and return to the pot. Gently stir in the tomato sauce and add the eggs and cheese mixture.
8. Tip the pasta into the prepared baking dish and top with remaining cheese
9. Cook in the oven for 20 – 25 minutes until the top is looking golden and macaroni a little crunchy.

**This dish is real comfort food. Great for the colder winter nights.**

**Serve with a side salad to break up the heaviness.**