BEEF

BILTONG

PASTA BAKE

Prep: 10 mins
Total: 30 mins
Serves: 4 ppl

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Ingredients

30ml Olive oil
1 onion, chopped
200g Aloes Meats bacon chopped
1 x yellow pepper, seeded and chopped
1 x red pepper, seeded and chopped
1 garlic clove, crushed
200g button mushrooms
125 ml beef stock
salt and pepper
3 cups cooked pasta shells/penne/macaroni
250g Aloes Meats Beef Biltong sliced
200g gouda cheese

Method

1. Heat your oil and fry onions,mushrooms, bacon, peppers and garlic until the bacon is cooked and the peppers have softened.
2. Add beef stock and bring to the boil, add your cooked pasta and mix - Set aside
3. In a pot/casserole dish add the pasta mix and the biltong in layers.
4. Sprinkle the cheese and the parsley on the top of the last layer.
5. Cover the pot/casserole dish with a lid and simmer on stove top or in the oven at low heat for 10 mins until the cheese is melted and the pasta heated though.