Spag Bol Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

Cuts into 6 slices (22" round pan):

- 350g lean minced beef
- 200g bucanti (thick spaghetti)
- 100ml hot beef or veggie stock
- 3 tomatoes, diced
- 3 mushrooms, chopped

- 1 carrot, diced
- 1 small red onion
- 1 garlic clove, minced

- 1 tbsp tomato puree
- 1 tbsp thyme
- Large handful of spinach

- Handful of fresh basil
- Bit of olive oil
- 100g grated cheddar

- 5 tbsp breadcrumbs

- 4 beaten eggs

Instructions

1. Bring the spaghetti to boil in lightly salted water. Turn down the heat and leave to simmer for about 15 minutes until just cooked through.

2. Fry the garlic and onion for a few minutes in the oil. Add the mince to brown.
3. Add the carrot, tomato and mushroom. Pour in the stock and leave to simmer for 15-20 minutes. Stir in the herbs.
4. Drain the spaghetti and add in the mince mixture, half the cheese and the egg. Mix well.
5. Tip half into a lined tin and cover with a layer of spinach. Pack the rest of the spaghetti mixture on top and sprinkle over the breadcrumbs and remaining cheese.

6. Bake at 200 degrees C for about 50 minutes. Leave to cool for a few hours before cutting into slices to serve.