

## POTATO AND BEEF MINCE PARMESAN BAKE



**Serving:** 4-6

**Cooking Time:** 50 minutes

**Prep Time:** Not specified

### INGREDIENTS

- 250ml (1 cup) sunflower oil

- 1 onion, finely chopped
- 2 garlic cloves, crushed
- 500g beef mince
- 2 x 420g Italian chopped tomatoes
- 10g fresh basil leaves, plus extra for layering
- 5 large potatoes, sliced into ½ cm slices
- 120g mozzarella, freshly grated
- 100g Parmesan, grated

## INSTRUCTIONS

1 Heat 60ml (¼ cup) of the sunflower oil into a deep pot and sauté the onion and garlic for a few minutes. Add the mince and continue to cook while stirring until the mince is just cooked for about 10 minutes.

2 Add the tomatoes and basil and with the lid on continue to cook for 30 – 45 minutes.

3 Heat the rest of the oil in a frying pan and fry the potatoes until cooked and golden, about 2 minutes on each side. Drain well. Preheat the oven to 180°C.

4 In a baking dish spoon 30ml (2 tbsp) of the mince sauce and lay a layer of the potatoes, then top with more mince sauce a few basil leaves, mozzarella and Parmesan. Continue to layer until all of the ingredients are used and you are left with a layer of cheese.

5 Bake until the cheese has melted and golden.