

Save Our Stomachs

BEEF TORTELLONI



This is a delicious treat you can serve up to all your friends and have them thinking you are a culinary genius in no time. Use quality standard mainstay mince. You can always change the tortelloni that you use to add a slightly different taste to the dish

This recipe serves 2-3 and takes 5 minutes to prepare and under 25 minutes to cook.

Cooking equipment you will need:

- A wooden spoon
- A large non-stick frying pan
- A large saucepan
- A large sieve or colander
- A grater (optional)
- A chopping board

Ingredients you will need:

- 450g mainstay mince (see original mainstay mince recipe)
- 5ml dried oregano (herb)
- 1 small red pepper
- 100ml red wine, optional
- 300g pack fresh or dried tortelloni of your choice (we used the garlic and herb variety)
- Salt and freshly milled black pepper
- 30ml Cheddar cheese
- Large handful flat-leaf parsley

To prepare your ingredients:

- Remove the seeds and chop the red pepper
- Finely chop the parsley
- Grate the cheese

Method:

Spoon the mince sauce into a large pan and add the oregano and peppers and red wine (if used). Bring to the boil, turn down the heat and cook gently for 10-15 minutes.

Cook the pasta according to the packet instructions, drain and set aside.

Add the sauce to the tortelloni, season add the cheese, garnish with the parsley and serve with garlic bread.

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