

CHEESY EGGPLANT-BEEF BOLOGNESE PASTA BAKE

SERVINGDUMPLINGS.COM

COOK TIME: 1h

SERVES: 4

CALORIES: 599 kcal (PER SERVING)

INGREDIENTS

*BEEF EGGPLANT BOLOGNESE

500 g/1.1 pounds ground beef
1 eggplant, cut into small cubes
1 onion, finely chopped
2 garlic cloves, minced
3 tbsp olive oil
1 celery stalk, finely chopped
1 carrot, finely chopped
500 ml/2 cups puréed tomatoes
1+3/4 cups/400 ml chicken broth
1/2 tsp each: ground cumin, coriander,
smoked paprika
sea salt + black pepper to taste

*ALSO

250 g/9 oz pasta
150 g/5.5 oz shredded mozzarella
1 ball of mozzarella, torn into pieces
pine nuts

DIRECTIONS

Heat the oil in a wide heavy-based saucepan and cook the onion, garlic and celery stirring occasionally, over a medium-low heat for 5 minutes.

Add the eggplant cubes and carrot, stir well. Cook for about 10 minutes, stirring frequently, still on medium-low heat.

Stir in the cumin, coriander and smoked paprika. Turn the heat up to high, add ground beef and use a fork to break it up a little. Turn the heat back down to medium and cook for 10 minutes, stirring occasionally, until the meat is cooked through. Add chicken broth and simmer for 10 minutes. Then add the puréed tomatoes, season with salt and pepper, simmer for 10 minutes more.

In the meantime, bring a pot of salted water to a boil and cook the pasta 1 minute less of al dente according to the package directions.

Toss the pasta with the bolognese sauce, transfer to a heatproof bowl. Top with both mozzarella cheeses and pine nuts. Transfer to the oven and bake 10 minutes at 200°C/400°F, or until the cheese is melted and has that nice golden brown color.

Serve bubbling from the oven for true comfort food. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.