



**FREEZER
FAVOURITES**

*Cook Once
Enjoy Later* ♥

CHEESEBURGER PASTA BAKE

ALL THE FLAVOURS OF A CLASSIC CHEESEBURGER IN A COMFORTING PASTA BAKE – SEASONED BEEF, A CREAMY CHEESEBURGER SAUCE, GHERKINS AND MELTED CHEDDAR. PERFECT FOR BATCH COOKING AND FREEZING.



**FAMILY
FRIENDLY**



**HEARTY &
SATISFYING**



**FREEZER
FRIENDLY**



INGREDIENTS (MAKES 4–6 PORTIONS)

- 500g lean beef mince
- 300g pasta (penne or macaroni)
- 1 onion, finely chopped
- 2 garlic cloves, crushed
- 400g tin chopped tomatoes
- 3 tbsp cheeseburger sauce (or burger sauce, burger relish or mayonnaise, ketchup and mustard)
- 2 tbsp tomato purée
- 200ml beef stock
- 1 tsp smoked paprika
- 1 tsp dried oregano
- 100g gherkins, chopped
- 150g mature Cheddar, grated (plus extra for topping)
- Optional: 4 rashers of bacon, chopped
- Salt and pepper, to taste



METHOD

- 1 Cook the pasta according to pack instructions, then drain and set aside.
- 2 Heat a little oil in a large pan and brown the beef mince. Add the onion and cook until soft, then add the garlic and cook for 1 minute.
- 3 Stir in the chopped tomatoes, tomato purée, beef stock, paprika, oregano and cheeseburger sauce. Simmer for 10 minutes.
- 4 Add the cooked pasta, most of the cheese and chopped gherkins (and bacon, if using). Mix well and season to taste.
- 5 Transfer to a suitable container, top with the remaining Cheddar and extra gherkins.
- 6 Bake at 180°C for 20–25 minutes, until bubbling and golden, or cool completely and freeze for later.



FREEZER TIPS

- ✓ Allow to cool completely before freezing.
- ✓ Portion into freezer-safe containers.
- ✓ Keeps well for up to 3 months.
- ✓ Defrost overnight in the fridge and reheat in the oven or microwave until piping hot.

Good food for busier days ♥



MAKE IT YOURS

- Try BBQ or smoky burger sauce for a different twist.
- Swap beef for turkey mince or a plant-based alternative.
- Add sweetcorn or diced peppers for extra colour.
- Top with crispy onions for a burger-style
- Serve with a fresh side salad.



**PERFECT
FOR...**



**EASY
WEEKDAY MEALS**



**BATCH
COOKING**



**FAMILY
FAVOURITES**



**A HEALTHY,
SATISFYING MEAL**

