



SPIRAL MINCE BAKES

HEAT LEVEL 🔥🔥🔥

Try our Spiral Mince Bakes, a delicious twist on classic comfort, bringing savory mince and layers of flavor in every delightful bite.

45 Mins

8 Servings

INGREDIENTS

125 g spaghetti
15 ml (1 Tbsp) cooking oil
250 g lean beef mince
½ medium onion, finely chopped
1 clove garlic, crushed
5 strips (about 80 g) rindless streaky bacon, finely chopped
15 ml (1 Tbsp) tomato paste
5 ml (1 tsp) **Spur Seasoning Salt**
Freshly ground black pepper, to taste
30 ml (2 Tbsp) fresh, chopped basil or 10 ml (2 tsp) dried basil
125 ml (½ cup) **Spur Grill Basting Sauce**
45 ml (3 Tbsp) **Spur Salad & French Fry Dressing**
1 extra-large egg, beaten
Fresh, chopped parsley, for garnishing

METHOD

- 1 Cook spaghetti in salted boiling water. Drain and place in base of six greased ramekins.
- 2 Heat oil in a heavy-based frying pan. Add mince and fry until colour changes. Add onion, garlic and bacon and sauté for a few minutes until soft.
- 3 Stir in tomato paste and remove from heat. Add Spur Seasoning Salt, pepper, basil, Spur Grill Basting Sauce, Spur Salad & French Fry Dressing and beaten egg and mix well. Spoon on top of spaghetti spirals.
- 4 Bake at 180°C for 15 minutes until set. Garnish with parsley.

VARIATIONS

- 1 For fun party portions, bake in strong grease-proof paper cups.

