



Let's Eat The World - Greek Lamb & Macaroni Bake

This is an easy, tasty, heart supper dish that kids love. It is a cross between moussaka and macaroni cheese. The cinnamon and oregano give a wonderful eastern Mediterranean flavour. There's enough here for 6, or maybe 4 hungry guys. It freezes well too.

- 1 tbsp olive oil
- 1 large onion, chopped
- 2 garlic cloves, crushed
- 500g lean lamb mince
- 1 tsp ground cinnamon
- 1 beef or lamb stock cube
- 2 x 400g cans chopped tomatoes
- 1 tbsp dried oregano
- 400g macaroni
- 250g tub ricotta
- 50g parmesan, grated
- 50ml milk
- garlic bread, to serve (optional)

1. Heat the oil in a large pan, add the onion and cook for about 10 mins until soft. Add the garlic and cook for 1 min more, then add the lamb mince. Turn up the heat and brown, breaking up the mince with a wooden spoon.
2. Once the lamb is browned, add the cinnamon, crumbled stock cube, tomatoes and oregano. Stir well and simmer for 15 mins, covered, then for 15 mins uncovered, until the sauce has thickened and the tomatoes have cooked down.
3. Meanwhile, cook the macaroni following pack instructions. Drain well.
4. Heat oven to 200C/180C fan/gas 6.
5. Mix together the ricotta, most of the parmesan and the milk with plenty of seasoning, and stir into the macaroni. Tip the mince into a large baking dish, top with the macaroni mixture, and scatter over the remaining parmesan. Bake for 30 mins until golden and bubbling. Serve hot with garlic or crusty bread.