



bit spicy

## Spaghetti Pie

Imagine the flavours of lasagne but just so much lazier, and that is Spaghetti Pie! We like to use our peri peri blend to give it a kick, but use any mixed dried herbs if you prefer. Leftovers are almost better! **serves 4-6 generously**

- 500g packet spaghetti
  - 2 tbsp olive oil
  - 500g beef or pork mince
  - 1 large onion, finely chopped
  - 3 cloves garlic, crushed
  - 1 tbsp peri peri blend (or dried herbs)
  - 1 glass red wine
  - 1 tin whole tomatoes, blended
  - salt and pepper
  - 1 tub skyr or creme fraiche
  - 3 eggs, beaten
  - big handful of grated parmesan
1. Heat the oil and gently fry the onion until soft. add the garlic and cook for a couple of minutes.
  2. Remove from the pan and fry the meat until browned.
  3. Add the peri peri and fry for a moment, then add back the onion and ginger and pour in the tinned tomatoes and wine. Bring to the boil, then simmer for about an hour.
  4. Beat together the skyr, eggs and cheese, then stir into the meat. Season.
  5. Cook the spaghetti until just tender, then add to the sauce.
  6. Place in a greased shallow dish or cake tin (about 22 cm diameter) and bake in a medium oven for about 40 minutes.
  7. Serve with salad.