

Baked Bolognese

Recipe By Avigail Maizlik



Cooking and Prep:  35
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Serves:  6

Contains:   

Preference: Meat

Difficulty: Easy

Diet: Sugar Free

Source: Family Table by

Mishpacha Magazine

On the days when you don't feel like fussing over supper, this baked bolognese is a perfect and delicious combo. And it's much easier than meatballs – take that!

Ingredients (14)

Main ingredients

- oil, for sautéing
- 2 onions, diced
- 5 cloves garlic, crushed or 5 cubes **Gefen Frozen Garlic**
- 1 pound (500 grams) chopped meat
- 1/2 teaspoon cumin
- 1 teaspoon paprika

- 1/2 teaspoon chicken or meat spice blend (*optional*)
- salt, to taste
- pepper, to taste
- 1 (16-oz./450-g) package pasta, cooked according to package directions and drained
- 2 eggs
- 2 tablespoons water
- 3 tablespoons flour

Sommelier Suggests

- [Shiloh Privilege](#)
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Start Cooking

Directions

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. In a large frying pan, heat oil for sautéing. Add onions and sauté until golden.
3. Add the garlic, meat, and seasonings. Cook while stirring, until the color of the meat changes, then cook another two minutes. Remove from heat and combine with pasta in a bowl.
4. In a separate bowl, mix eggs, water, and flour into a smooth paste. Pour over pasta and mix well.
5. Transfer to a 9- x 13-inch (20- x 30-centimeter) baking pan or oven-to-tableware dish. Cover with aluminum foil and bake for 20 minutes.

Credit

Styling and Photography: Shoshi Sirkis