

# FINNISH MACARONI CASSEROLE

## INGREDIENTS

- 5 dl macaroni
- 400g mincemeat
- 1 onion
- 4 dl milk
- 2 eggs
- 0,5 teaspoon salt
- pepper
- 2 tablespoons oil (for frying)
- 1 dl cheese

## DIRECTIONS

1. Boil water in a pan, and put macaroni boiled water.
2. Heat oil in skillet and brown the mincemeat with the chopped onion.
3. Preheat oven to 200°C degrees. Grease or spray oil in an oven proof casserole dish. Add the boiled macaroni and meat/onion mixture.
4. Whisk together milk, eggs, salt and pepper. Pour this mixture over the macaroni and meat in the casserole. Top with the remaining cheese and bake in the preheated oven for approximately 40 minutes, or until the cheese is golden brown and the casserole is heated throughout.
5. Server with ketchup.

