

More than 45 minutes

Serves 6

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Ingredients:

- 1 large onion
- 400g mince
- 1 tsp (5ml) dried origanum
- Salt and milled pepper
- 1 egg
- 2 slices bread, crumbled
- Handful fresh parsley, chopped
- 2 tsp (10ml) vegetable oil
- 1 sachet (50g) tomato paste
- 1 tomato, sliced
- 1 cup (125g) grated mozzarella
- ½ packet (50g) olives (optional)
- Handful fresh basil

Method:

1. Preheat oven to 200°C.
2. Halve onion - chop one half and slice the other.
3. Mix chopped onion, mince, oregano, seasoning, egg, bread and parsley together.
4. Heat oil in a pan and cook sliced onion on medium-low heat until caramelised.
5. Grease a 26cm ovenproof dish and press mince mixture into base of dish.
6. Evenly spread tomato paste over mince and add tomato, cheese, olives (if using) and cooked onion.
7. Bake for 30 minutes, or until cooked through.
8. Garnish with basil just before serving.