



# Pastitsio (Greek Pasta Bake)

## *Ingredients*

- 2 pound - ground beef or lamb
- 1 large - onion - diced
- 2 clove - garlic - minced
- 1 cup - tomato sauce (approx 1 - 8 oz can)
- 1/2 cup - dry red wine - I use shiraz
- 1 can - petite diced tomatoes (14.5 oz can)
- 1 tablespoon - parsley
- 1 teaspoon - salt
- 1 teaspoon - cinnamon
- 1/4 teaspoon - nutmeg
- 1/4 teaspoon - pepper
- 1 pound - pasta - macaroni or ziti
- 4 eggs - divided
- 1 1/2 cup - shredded parmesan cheese - divided
- 2 tablespoon - olive oil
- 1/2 cup - butter (1 stick)
- 1 cup - ap flour
- 3 cup - milk

## *Directions*

Preheat oven to 375° and grease/spray a 13x9 baking dish.

In a large skillet - brown ground beef and onion. Drain. Add garlic and cook for another 2-3 minutes.

Add in tomato sauce, wine, can of undrained diced tomatoes and seasonings. Simmer for 20 minutes, stirring occasionally. Taste - adjust seasoning if desired.

While meat is simmering - cook pasta. Do not overcook - pasta should be just shy of al dente.

Drain pasta. Return pasta to pot and mix in olive oil, 2 beaten eggs and 1/2 cup of parmesan cheese.

Now start the bechamel/white sauce. In a large saucepan melt butter over medium heat. Add in flour and whisk until it's a smooth paste. Cook for a minute or two but do not brown.

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Slowly add in milk and cook for a few minutes, whisking constantly, until sauce thickens.

Remove from heat. Season to taste with salt, pepper & a bit of nutmeg. Mix in 2 beaten eggs & remaining 1 cup of parmesan cheese. This will be a very thick sauce - if it's too thick to work with you can add a bit more milk.

Spread the pasta mixture evenly on the bottom of the casserole dish - make sure bottom is completely covered.

Evenly spread the entire meat mixture over the pasta layer.

Pour bechemal over everything

Cook in oven for 30 - 45 minutes

Let rest for 20 minutes before serving

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