



Macaroni Pasta with Béchamel

Ingredients

- 375 g Macaroni pasta
- 2 tbsp Vegetable oil
- 1 large Onion, chopped
- 300 g Minced beef
- 2 cubes MAGGI® Beef Bouillon
- 750 mL Milk
- 1 Sachet MAGGI® Béchamel with Cheese Mix
- 1 cup Mozzarella cheese, grated

Instruction

1. Cook the macaroni pasta according to packaging instructions, Drain and cool under cold water, then set aside.
2. Heat the oil in a saucepan and sauté the onions for 2 minutes, then add the minced meat and fry for 5 minutes, or until the beef becomes brown in color. Add hot water, MAGGI® Beef Bouillon, and allow to simmer on medium heat for 15 minutes.
3. Add milk and Maggi Béchamel with Cheese Mix® to a large saucepan. Bring to a boil with constant stirring, then simmer for 2–3 minutes or until the sauce thickens.
4. Pour 2/3 of the béchamel sauce into the cooked macaroni in a mixing bowl and mix to combine the sauce and the pasta well. Arrange half the quantity of pasta mixture over the bottom of an oven dish.
5. Arrange the prepared meat mixture over the pasta in the same oven dish, then top with the rest of the pasta mixture.
6. Spoon the rest of the béchamel sauce over the pasta and top with mozzarella cheese.
7. Bake in a preheated 190°C oven for 15-20 minutes or until the top becomes golden in color.

Nutrition

Carbohydrates	56.55 g
Energy	440.82 kcal
Fats	11.88 g
Protein	29.9 g

45 Minutes

6 Servings