

## Spaghetti Cheese Toastie

### Ingredients:

- Fatti's & Moni's Spaghetti
- 2 tbsp Olive oil
- 1 onion
- 2 cloves garlic
- 1 tbsp dried Italian herbs
- 500g mince
- 1 tin chopped tomatoes
- 50g tomato paste
- 1 cup water
- Salt
- Pepper
- Grated cheese
- Butter for frying

### Directions:

1. Boil Fatti's & Moni's spaghetti in lightly salted water until cooked through.
2. Drain and set aside.
3. In a medium sized sauce pan fry 1 finely chopped onion in 2 tbsp olive oil, together with 2 cloves diced garlic and 1 tbsp dried Italian herbs.
5. When onion is cooked, add in 500g mince and cook until browned.
6. Pour in 1 tin chopped tomatoes, 50g tomato paste, 1 cup water and season with salt and pepper, allow to simmer.
7. Mix through the cooked spaghetti until coated. Serve and enjoy for dinner.
8. Pack leftovers into a tupperware & place in the refrigerator.
9. Remove leftovers from the fridge.
10. Butter 4 slices of bread and top each slice with grated cheese & spaghetti.
11. Heat butter in a skillet, place each sarmie into the pan and fry until golden and crispy.
12. Slice and ENJOY!