

Spinach meats Macaroni / Spinazieschotel met macaroni / Pâte aux Epinards

(takes 20-30 minutes to prepare and serves 6 people)



2 onions diced
½ lb. ground beef
1 T mustard
Salt
Pepper
Dried or other hot pepper (just a bit)
Frozen spinach
3 T (approx.) cream cheese (optional)

Mini macaroni pasta, cooked
Grated Dutch (gouda) cheese

1. Cook **onions** in a bit of oil.
2. Add **ground beef**, stir occasionally and cook until browned (or start with ground beef if very greasy, then drain).
3. Add **mustard, salt, pepper**, and (if desired) **hot pepper**.
4. Add **frozen spinach** and stir until it is defrosted.
5. Add **cream cheese**.
6. Mixed with cooked **pasta**.
7. At the table, top each serving with **grated cheese**.

Made in Eindhoven, Holland with Renee, Sidi, Moctar and Aziz, July 2012. It is a recipe of Renee's mother.

See www.kathryntoure.net.

lb. = pound

T = tablespoon

