



Posted on 14 October 2012

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Carne Norte Spaghetti Bake

Ingredients

1 can carne norte (palm corned beef)
1 packet spaghetti noodles
1 can mushroom soup
1 can cream of corn
1 clove garlic
4 tbsp olive oil
2 tomatoes – chopped
1 onion – chopped
Grated mozzarella cheese – as per taste
Butter – as per taste
Water – as per required
Rock salt to taste

Preparation

- 1 Cook the spaghetti in a deep pan with some heated up butter.
- 2 Allow it to cook till firm – not hard.
- 3 Throw in a little salt to taste.
- 4 Strain the noodles to remove the water.
- 5 Once water is drained, set aside noodles and put it in a baking tray (has to be Pyrex).
- 6 In another pan heat oil.
- 7 Smash the clove of garlic and throw it into the pan to get the flavor.
- 8 Remove the garlic when it starts to brown.
- 9 Saute carne norte with tomato and onion.
- 10 Make sure that the spaghetti is laid flat in the dish.
- 11 Put cooked carne norte on top of the noodles.
- 12 Now spread the cream of mushroom on top of it (straight from the can).
- 13 Then pour the cream of corn on top of it (straight from the can).
- 14 Put grated mozzarella on top to enhance flavour.
- 15 Place in the oven and let it cook for 10 minutes.
- 16 Take it out of the oven when bubbles appear.
- 17 Serve piping hot out of the oven along with some fresh buttered French bread.

Cooks Note
