

Not Your Mama's Pastitsio

1/2 cup grated parmesan cheese



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 pound ground beef
- 1 pound ground lamb
- 1 onion, diced
- 3 cloves of garlic, minced
- 1 can of diced tomatoes
- 1 tablespoon tomato paste
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 cup red wine
- 1/4 cup beef broth
- 1/2 cup grated parmesan cheese
- 1/2 cup breadcrumbs
- 1 pound penne pasta
- 4 tablespoons butter
- 4 tablespoons all-purpose flour
- 2 cups milk
- Salt and pepper to taste

DIRECTIONS

1. In a large pot, cook the penne pasta according to package instructions. Drain and set aside.
2. In a separate pan, cook the ground beef and lamb over medium heat until browned. Drain any excess fat.
3. Add the diced onion and minced garlic to the pan and cook until softened.
4. Stir in the diced tomatoes, tomato paste, oregano, thyme, cinnamon, nutmeg, red wine, and beef broth. Let the mixture simmer for 10-15 minutes.
5. In a small bowl, mix together the parmesan cheese and breadcrumbs.
6. In a separate saucepan, melt the butter over medium heat. Whisk in the flour until a paste forms.
7. Slowly pour in the milk, whisking constantly until the mixture thickens and becomes smooth.
8. Season the bechamel sauce with salt and pepper to taste.
9. In a 9x13 inch baking dish, layer half of the cooked penne pasta on the bottom.
10. Spread the meat mixture on top of the pasta, followed by the remaining pasta.
11. Pour the bechamel sauce over the top and sprinkle the parmesan and breadcrumb mixture on top.
12. Bake in the oven at 375 degrees : Fahrenheit for 30-35 minutes, or until the top is golden brown and bubbly.
13. Let the pastitsio cool for 10-15 minutes before serving.

TIPS FOR SUCCESS

For a healthier option, you can use ground turkey instead of beef and lamb.

If you prefer a spicier dish, you can add a pinch of red pepper flakes to the meat mixture.

To make this dish vegetarian, you can substitute the ground meat with diced eggplant or mushrooms.

For a more traditional Greek flavor, you can add a pinch of ground cloves to the meat mixture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/not-your-mamas-pastitsio/>