

## TAHDIG E MAKARONI

serves 4-5

*This is a Persian style spaghetti dish with a nice crunchy crust.*

500 g spaghetti  
Olive oil, for frying  
1 large onion, very finely chopped  
500 g ground beef  
1 heaped tsp ground turmeric  
1 heaped tsp garlic granules  
140 g (3/4 cup) tomato paste  
200 mL (1 cup) cold water  
1 heaped tsp sugar  
2 tbsp butter  
2 tbsp ghee or vegetable oil  
Sea salt flakes and black pepper



### Step 1

Cook the spaghetti in a large saucepan of salted boiling water following the package directions. Drain and rinse under cold running water, then drain again and set aside.

### Step 2

Place a large skillet over medium heat and pour in enough olive oil to coat the bottom of the pan. Add the onion and cook for a few minutes until beginning to brown, then add the ground beef and mix it with the onion. Stir in the turmeric, garlic granules, tomato paste, and a generous amount of salt and pepper (the mixture will need over-seasoning at this stage).

Recipe from *Simply*, a fifth book by Sabrina Ghayour