**Mild chilli & bean pasta bake**

Serves 4 (1P 1F 1C ½ LE)

* 1 large onion, chopped
* 2 sticks celery, thinly sliced
* 340g extra-lean minced beef
* 2 tsp mild chilli powder
* 410g can chopped tomatoes
* 1 tbsp tomato purée
* 400g can kidney beans in water, drained and rinsed
* 300ml beef or chicken stock
* 300g wholewheat penne

For the topping

* ½ x 568g tub 0% fat Greek yogurt
* 2 eggs, beaten
* 50g red Leicester cheese, coarsely grated
* 1 small garlic clove, crushed
1. Heat a splash of oil in a frying pan, add the onion and celery, season with pepper and a little salt, then cook until soft. Remove vegetables and set aside. Brown the mince in the pan, a handful at a time, tossing with a fork as you go. Only add a splash of oil if the mixture begins to stick too much. Once browned, tip into a sieve to remove any excess fat.
2. Return mince and cooked veg to the frying pan, add the chilli powder, tomatoes, tomato purée, beans and stock, bring to the boil and simmer for 15 mins.
3. Heat oven to 200C/fan 180C/gas 6. Cook the pasta according to pack instructions. Drain, stir into the mince and spoon into a large lasagne dish. Mix the yogurt, eggs, cheese and garlic together and season lightly. Spoon over the top of the pasta and bake for 20-25 mins or until lightly browned.