



PERRON

Veal, Apples and Zucchini's Macaroni, grated with Perron Swiss Fondue Mix

Preparation : 30 minutes • Baking : 20 minutes • 6 servings

Ingredients :

- 500 g "al dente" cooked macaroni
- Olive oil (for cooking)
- 1 onion, thinly sliced
- 2 celery stalks, thinly sliced
- 2 garlic cloves, chopped
- 1 lb (454 g) ground veal
- 2 medium size zucchinis, diced
- 2 "Cortland" apples, peeled and diced
- 1 can (796 ml) tomatoes, diced
- 1 tsp (5 ml) marjoram, Salt and ground pepper
- 300 g **Perron Swiss cheese fondue mix**

Preparation : In a heated frying pan, sauté garlic and onion in olive oil, without browning; Add ground veal, cook by stirring until the pink colour has disappeared and pour into a bowl; Add a little bit of oil into the frying pan and sauté celery, zucchinis and apples for 5 minutes; Combine meat to vegetables, and add tomatoes, marjoram, salt and pepper; Slowly cook for 5 minutes and stir in macaroni by mixing until all is warm; Mix 100g of **Perron Swiss Fondue** with pasta, pour into a lightly greased baking dish, add remainder of cheese and put into the oven; Bake for 20 minutes in a preheated oven at 350°F (180°C).

Perron Swiss Fondue