



SPAGHETTI BOLOGNESE

SERVINGS: 5

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

INGREDIENTS

500 g beef mince
500 g any dry pasta
1 medium onion
1 medium carrot
1 can of tomatoes
1 recipe base spaghetti bolognese mix

DIRECTIONS

1. Boil a pot of water
2. Add 500 g of your dry pasta and some salt to the pot
3. Boil your pasta for around 10-12 minutes, and stir occasionally until it reaches your desired firmness
4. Finely chop your onion and grate your carrot
5. In a pan, start to fry your onion for around 3 minutes, then add your mince
6. Once your mince is nearly cooked, add your grated carrot
7. After a few minutes, add the can of tomatoes and the spaghetti bolognese mix
8. Let simmer for around 5-10 minutes, stirring occasionally
9. Serve up with the pasta and the bolognese sauce on top