

Spaghetti Bolognese

Ingredients

Serves 4

500g lean minced beef
1 onion
1 pepper
1 stick celery (optional)
½ punnet mushrooms
½ punnet cherry tomatoes
1 tbsp. garlic
Handful fresh basil & rosemary
1 tsp dried oregano
1 tin chopped tomatoes
Fresh or dried pasta

Equipment

Knives
Chopping boards
Hot pan
Measuring spoons
Hob/saucepan (if using dried pasta)

Method

1. Finely chop the onion, pepper, celery, mushrooms and cherry tomatoes, set aside.
2. Fry the garlic with a splash of oil in the hot pan.
3. Add the onion along with the minced beef and fry until the onion is softened and the mince is browned.
4. Add the red pepper, celery, mushrooms and tomatoes and keep stirring.
5. Add the oregano and chopped tomatoes and allow to simmer for 5 minutes.
6. If using dried pasta prepare following instructions on the pack.
7. Add the fresh rosemary and basil along with the cooked/fresh pasta. Mix in until ingredients are fully combined.
8. Serve hot with some garlic bread, enjoy!