

Spaghetti Bolognese

Ingredients

- 1 onion
- 1 clove garlic
- 1 carrot
- 1 celery stick
- 1 x 15ml oil
- 250g lean minced beef
- 1 can chopped tomatoes (400g)
- 1 x 15ml spoon tomato purée
- 100ml water
- 1 x 5ml spoon mixed herbs
- Black pepper
- 150g spaghetti



Equipment

- Chopping board
- Knife
- Garlic press
- Peeler
- Measuring spoons
- 2 saucepans
- Weighing scales
- Measuring jug
- Wooden spoon
- Colander



Method

1. Prepare the vegetables:

- peel and chop the onion;



- peel and crush the garlic;



- peel and slice the carrot;



- finely slice the celery.



Method

2. Fry the onion, garlic, carrot and celery in the oil.



3. Add the meat and cook until the mince is lightly browned.



4. Add the tomatoes, tomato purée, mixed herbs and water and mix all the ingredients together. Then add a few sprinkles of black pepper.



5. Bring to the boil, then simmer for 20 minutes.



Method

6. Meanwhile, place the spaghetti in a separate saucepan of boiling water. Cook for 10-12 minutes or until the spaghetti is al dente.



7. Drain the boiling water away from the spaghetti into a colander in the sink.



8. To serve, pour some of the Bolognese sauce over the spaghetti.

