



Spaghetti Bolognese

FoodChain at Home Ingredients

- 1 Onion, Finely Diced
- 2 Garlic Cloves Finely Diced
- Awahi Farms Beef Mince 500G
- 2 Tin Tomato Passata 400G
- Grana Padano 100G
- Spaghetti 500G

Staples

- Olive Oil
- Salt and Pepper
- Dried Oregano 1tsp (optional)

Method

- Fill a large pot with water and bring to the boil
- Bolognese
 - Heat olive oil in a large saucepan and sauté onion and garlic
 - Add dried oregano and mince
 - Cook the mince until brown
 - Add tomato passata and bring to the boil, stir, and turn down to simmer
 - Leave to simmer for 20 minutes stirring occasionally.
 - Salt and pepper to taste
- Pasta
 - Place spaghetti in pot of boiling water and stir occasionally
 - Once cooked remove from heat and drain water
- Place pasta in bowls and cover with spaghetti sauce mixture
- Grate Grana Padano and sprinkle over pasta

