

# Spaghetti Bolognaise



## Ingredients

- \* 500g Lean Steak mince
- \* 500g Passata
- \* 250g Fresh Spaghetti
- \* 2x Garlic cloves
- \* 1x red onion
- \* 6x mushrooms
- \*  $\frac{1}{2}$  Green Pepper
- \* 150g Sweetcorn
- \* 6 Cherry tomatoes
- \* splash of worcester Sauce
- \* Sprinkle of mixed herbs



## Bolognaise method

1. Chop mushrooms, tomatoes, Peppers and red onion
2. Heat a Pan and add Steak mince until brown
3. Add chopped vegetables to Soften
4. Add Sweetcorn
5. Add Passata, Worcester Sauce and mixed herbs
6. Leave to Simmer for 25/30 minutes



## Spaghetti method

1. Bring a large Pan of Water to the boil
2. Add fresh Spaghetti
3. Bring back to the boil then let Simmer for 3/4 minutes
4. Drain and Serve topped with bolognaise and a Sprinkle of grated Cheese!

Bon Appetit!

Faith