

Spaghetti Bolognese

Ingredients:

30 sticks – spaghetti
200g mince
1 small onion
1 clove of chopped garlic
1 Cup of pasta sauce
1 Tbsp oil
2 Tbsp grated cheese



Method:

Spaghetti

1. Half fill a pot with water and bring to the boil.
2. When boiling add spaghetti and wait for water to boil again before lowering heat to a simmer, for approximately 10 minutes or when soft.

Mince

3. Finely chop onion, add oil to fry-pan and fry on a high to medium heat.
4. Then add garlic and mince.
5. Brown mince all over then add pasta sauce. Stir mixture and leave on a medium heat to simmer.

Finishing Dish

6. Drain spaghetti and place attractively on a plate and top with the Bolognese. Sprinkle cheese on top and serve.