

Spaghetti Bolognaise

Ingredients:

1x onion
500g beef mince
Tin of chopped tomatoes
Jar of Dolmio
Salt & Pepper
Mixed Herbs
Packet of pasta (allow 70-100g / person)

Method:

1. Put pasta on to simmer (approx. 15 mins)
2. Chop onion finely
3. Heat oil in either a non-stick frying pan over medium heat
4. Add onion and cook for two minutes
5. Add beef mince to the pan and cook until brown all over.
6. Add the tin of tomatoes and jar of Dolmio sauce.
7. Season with pinch of salt and pepper and teaspoon of herbs
8. Serve cooked pasta with bolognaise.

