



## Spaghetti Bolognese

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### **Ingredients:**

500g	Spaghetti pasta
500g	Beef mince
3	Cloves of garlic
1	Large onion
1	Can of tinned tomatoes
1	Carrot – diced
1	Beef stock cube
1	Tube of tomato puree
100g	Grated cheese

### **Method:**

- In a large saucepan cook the onion and garlic until soft and then add the mince.
- Cook the mince until it is brown and add the stock cube.
- To the mince add the tinned tomatoes, puree and continue to cook for a further 10 minutes.
- Whilst the mince is cooking cook the pasta in boiling water for 10 minutes.
- Drain the spaghetti, serve in a bowl and cover with a large spoonful of Bolognese sauce.
- Sprinkle with a little cheese and serve.
- Yummy!