





# Beef Bolognese

with Cherry Tomatoes

Classic homestyle beef bolognese with pasta.

 20 minutes

 2 servings

 Beef

## FROM YOUR BOX

---

LONG PASTA	500g
BROWN ONION	1
CARROT	1
CHERRY TOMATOES	200g
BEEF MINCE	300g
TOMATO PASTE	1 sachet

## FROM YOUR PANTRY

---

olive oil, salt and pepper

## NOTES

---

Add onion and carrot to a food processor to quickly chop into finer pieces before cooking.

This sauce is great for adding extra vegetables you may have on hand! Celery, zucchini, capsicum, mushrooms and fennel add bulk and flavour!

You can serve this dish with a side salad or garlic bread for extra serves!

**No gluten option – pasta is replaced with GF pasta.**

## 1. COOK THE PASTA

---

Bring a saucepan of water to a boil. Add **1/2 packet pasta** and cook according to packet instructions or until al dente. Drain pasta.

## 2. COOK THE BOLOGNESE

---

Dice **onion** and **carrot**. Halve **cherry tomatoes**. Cook in frypan over medium-high heat with **olive oil** for 5 minutes until softened (see notes). Add **beef mince** and cook, breaking down until sealed. Stir in **tomato paste** and **3/4 cup water**. Simmer until cooked through, breaking down tomatoes as you go. Season with **salt and pepper** to taste.

**TIP** *Add some dried or fresh herbs and crushed garlic to the sauce for extra flavour! We used 2 tsp dried oregano.*

## 3. FINISH AND SERVE

---

Serve pasta with bolognese sauce.

**TIP** *Garnish pasta with parmesan cheese or fresh basil.*

**This recipe has simplified instructions to help lower your meal cost.**