



Pasta

with Bolognese Sauce

Classic homestyle beef bolognese with pasta.



20 minutes



2 servings



Beef

FROM YOUR BOX

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

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried Italian herbs

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.

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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

Heat a frypan with **oil** over medium-high heat, add **beef mince** to cook, breaking up lumps with a spoon. Dice **onion** and grate **carrot**. Halve **cherry tomatoes**. Add to pan and cook for 5 minutes until softened (see notes). Stir in **1-2 tsp Italian herbs**, **tomato paste** and **1/2 cup water**. Simmer until cooked through, breaking down **tomatoes** as you go. Season with **salt and pepper** to taste.

TIP *Use dried or fresh herbs to taste. You can add crushed garlic or stock for extra flavour!*

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.