



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



**e-Recipe only**

Create your way by  
using your favourite  
pantry items from  
home.



# Beef Bolognese

Classic homestyle beef bolognese with pasta.



20 minutes



2 servings



Beef

## FROM YOUR BOX

|                        |      |
|------------------------|------|
| LONG PASTA             | 500g |
| BROWN ONION            | 1    |
| CARROT                 | 1    |
| CELERY                 | 1    |
| BEEF MINCE             | 300g |
| TINNED CHERRY TOMATOES | 400g |
|                        |      |

## FROM YOUR PANTRY

olive oil, salt and pepper

## NOTES

Add vegetables 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! Zucchini, capsicum, mushrooms and fennel all 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, carrot and celery. Cook in frypan over medium-high heat with **oil** (see notes). Add beef mince and cook, breaking down until sealed. Stir in tinned cherry tomatoes and **1/4 cup water**. Simmer until cooked through.

**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.*