



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



4 servings



Beef

FROM YOUR BOX

LONG PASTA	500g
BROWN ONION	1
CARROT	1
CELERY	1
BEEF MINCE	600g
TOMATO PASTE	1 sachet
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 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 tomato paste, tinned cherry tomatoes and **1 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.