



DINNER TWIST
LOCAL. HEALTHY. DELIVERED



Beef Bolognese

with Cherry Tomatoes

Classic homestyle beef bolognese with pasta.



20 minutes



4/6 servings



Beef

FROM YOUR BOX

	4 PERSON	6 PERSON
LONG PASTA	500g	500g
BROWN ONION	1	1
CARROT	1	2
CHERRY TOMATOES	2 x 200g	3 x 200g
BEEF MINCE	600g	600g + 300g
TOMATO PASTE	1 sachet	2 sachets

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.

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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** 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 **1 1/2 cups water**. Simmer until cooked through, breaking down tomatoes as you go. Season with **salt and pepper** to taste.

6P – stir in tomato paste and 2 1/4 cups water.

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.