

Spaghetti Bolognaise

Ingredients

- $\frac{1}{2}$ onion
- 2 cloves of garlic
- 100g Beef mince
- $\frac{1}{2}$ cup of tinned tomatoes
- 2 different coloured peppers
- $\frac{1}{2}$ a carrot
- 1 x heaped tbsp. tomato puree
- 1 Stock cube
- A pinch of oregano
- 50g Spaghetti
- 150 ml water
- Seasoning
- A little oil
- $\frac{1}{4}$ Chilli
- 2 mushrooms
- Parmesan

Method

1. Cook the spaghetti and sieve when ready.
2. Cut the onion, garlic, chilli finely
3. Peel and cut the carrot into small pieces
4. Cut peppers and mushrooms into small pieces
5. Fry the carrots and onions for a few minutes.
6. Add the garlic, peppers, mushrooms and chilli fry until they are tender.
7. Add the beef and brown.
8. Add the tomatoes, herbs, crumble the stock cube and mix.
9. Stir in the tomato puree and mix in well.
10. Add water.
11. Mix well and season.
12. Leave to reduce and bubble down for 5-10 mins or so until sauce has thickened.
13. Serve with the freshly grated parmesan over.