

Alex's Spaghetti Bolognaise

Ingredients (serves 6 people) :

- 1 Whole Onion
- 4 cloves of garlic
- 1tsp of oregano
- 1tsp of basil
- Half a red pepper
- Spray oil
- Black pepper
- 4 large mushrooms
- 500g minced beef
- 1tbsp tomato puree
- 400g passata
- 500g of dried spaghetti





Step 1: 1 Whole onion chopped.



Step 4 : add your oregano and basil



Step 7 : Stir until mince becomes a brown colour



Step 10: add tomato passata



Step 13: add spaghetti to boiling water and simmer for 12 minutes



Step 2 : crush the garlic into the pan.



Step 5 : Add peppers, place on stove and stir gently



Step 8 : add your tomato puree



Step 11: mix in together



Step 3 : spray with cooking oil (10 sprays)



Step 6: add mince.



Step 9 : add mushrooms



Step 12: leave to simmer for 20-30 minutes



Step 14: Serve and enjoy