

Spaghetti Bolognese



Always a firm favourite and so simple to cook.
All your favourite herbs mixed and ready to go!

Ingredients

1 large onion chopped
2 tbs of olive oil
500g of beef/lamb/veal mince
400g bottle of tomato passata
1 tsp or original italian herb salt
knob of butter
Fresh basil leaves chopped for garnish

Method

Fry chopped onion in the olive oil until soft and lightly browned.
Add mince and brown - towards the end add 1 tsp (or to taste) of **Original Italian Herb Salt**.
Add bottle of tomato passata and continue to cook on a slow simmer for approx 40 minutes. Add the butter into the sauce towards the end. The longer you slow cook the richer the sauce becomes.

In a large pan of salted water, bring to a boil and then add spaghetti (125g per person). Drain and put into bowls or on a plate and add the bolognese sauce onto the top.
Sprinkle fresh basil leaves chopped for garnish

Enjoy! did something different! We would love to hear from you!!