



Speedy Bolognese



Serves
4



Prep
10 minutes



Cooking
20 minutes



This quick-to-make Spaghetti Bolognese is a life-saver when time is tight.

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	594kcal	10.4g	11.2g	6g	1.5g
RI%	30%	12%	16%	30%	25%

Method

1. Empty the cans of Princes Minced Beef & Onion into a large saucepan. Add the chopped tomatoes, tomato puree, mushrooms and herbs. Heat and simmer for 20 minutes, stirring occasionally.
2. When the bolognese sauce has been cooking for 10 minutes, put the spaghetti on to cook in a large saucepan of lightly salted boiling water. Cook according to pack instructions for around 10-12 minutes.
3. Drain the spaghetti and share between 4 serving plates or bowls. Season the bolognese sauce and serve on the spaghetti, sprinkled with grated Parmesan or Cheddar cheese and garnished with basil leaves.

Ingredients

- 2 x 392g cans Princes Minced Beef & Onion
- 400g can chopped tomatoes
- 2 tbsp tomato puree
- 150g mushrooms, sliced
- 1 tsp dried Italian mixed herbs
- Salt and freshly ground black pepper
- 350g dried spaghetti
- 4 tbsp finely grated Parmesan or Cheddar cheese
- Basil leaves, to garnish (optional)

