Simple Savoury Mince Pasta

Cooking time	20 mins
Preparation time	15 mins
Serves	4

This savoury mince pasta recipe, is a rich, tomato based sauce that can be made your own with toppings, or changing up the pasta shape.

Ingredients

- 500g minced meat
- 1 onion
- 1 tsp crushed garlic
- Sprig of thyme
- 1 Can tomatoes (peeled & chopped)
- 30ml tomato paste
- 2 tbl oil
- 1 packet Royco® Savoury Mince Pasta Sauce

Vegetarian

Use a pea protein mince instead of beef mince to transform this recipe into a vegetarian pasta meal.

Family Friendly

This is one that you can add to your go-to recipes. Grate baby marrows, carrots and patty pans into the mince to make this a hidden-veggie packed meal.

Method

1. Heat onions and garlic in saucepan until lightly brown.
2. Add mince and cook for 5min.
3. Add thyme, tomatoes and tomato paste and cook for further 5min.
4. Mix the Royco® Savoury Mince Pasta Sauce with 250ml water.
5. Add mixture to your mince.
6. Simmer for 5 min.
7. Season to taste.

8. Serve with a pasta of your choice.

Recipe Tags

Pasta Sauces, Beef, Pasta

Related Recipes



Sausage And Potato Casserole

Cooking time

25 mins

Preparation time

15 mins



Spaghetti Bolognaise

Cooking time

30 mins

Preparation time

15 mins



Bolognaise Ragu

Cooking time

45 mins

Preparation time

15 mins

Almond, Lemon and Black Pepper Crusted Fish

Cooking time

20 mins

Preparation time

15 mins

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