

Simple Savoury Mince Pasta RECIPE

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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.

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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

Products used



Savoury Mince Pasta Sauce

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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. 1.

Heat onions and garlic in saucepan until lightly brown.

2. 2

Add mince and cook for 5min.

3. 3.

Add thyme, tomatoes and tomato paste and cook for further 5min.

4. 4.

Mix the Royco® Savoury Mince Pasta Sauce with 250ml water.

5. 5

Add mixture to your mince.

6. 6.

Simmer for 5 min.

7. 7.

Season to taste.

8. 8.

Serve with a pasta of your choice.

Recipe Tags

Pasta Sauces, Beef, Pasta

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Cooking time

25 mins

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15 mins

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Cooking time

30 mins

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Bolognaise Ragu

Cooking time

45 mins

Preparation time

15 mins

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Almond, Lemon and Black Pepper Crusted Fish

Cooking time

20 mins

Preparation time

15 mins

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