Spaghetti Bolognaise
RECIPE

Spaghetti Bolognaise

Cooking time	30 mins
Preparation time	15 mins
Serves	4

Spaghetti Bolognaise is a dinnertime classic! Try this Scrumptious Spaghetti Bolognaise made with the delicious Royco® Bolognaise Pasta Base Sauce.

Ingredients

- 1 Royco© Pasta Sauce for Bolognaise
- Spaghetti
- 2 Tbsp oil
- 500g Beef Mince
- 60g Tomato Paste
- 1 Chopped onion

Vegetarian

Replace the beef mince in this recipe with 350g of plant-based mince.

Family Friendly

Double up on this bolognaise sauce, and freeze a portion as an emergency dinner. Simply pair with pasta on a busy week day and touch base with the kids instead of spending time in the kitchen.

Method

1. Heat oil in large frying pan and fry onions until softened. Add mince and stir until brown. Add tomato paste.
2. Mix contents of Royco© Pasta Sauce for Bolognaise packet with 250ml of water and add to mince. Stir continuously until mixture boils.
3. Simmer for 10mins stirring frequently. Serve with spaghetti.

Recipe Tags

Beef, Pasta, Pasta Bases

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35 mins

Preparation time

25 mins

Lasagna

Cooking time

30 mins

Preparation time

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Preparation time

5 mins

Creamy Chicken and Mushroom Risotto

Cooking time

25-30 mins

Preparation time

10 mins

Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins

Tuna Crumble

Cooking time

25 mins

Preparation time

10 mins



Crunchy Sweet and Sour Stir-Fry

Cooking time

15 mins

Preparation time

15 mins

Curried Potatoes

Cooking time

30 mins

Preparation time

10 mins

Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

Mediterranean Pasta Bake

Cooking time

35 mins

Preparation time

10 mins

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