

Spaghetti Bolognese



Cooking time: 30 mins

Serves: 4 - 6

how to cook

- 1 Heat the oil in a large saucepan and gently fry the onions, bacon and garlic for 5 minutes.
- 2 Add the mince and cook until brown, this will take about 5 minutes.
- 3 Add the mushrooms, red wine, chopped tomatoes, passata, stock, thyme and tomato puree. Bring to the boil. Season, reduce the heat and simmer for 30 minutes.
- 4 Bring a large pan of lightly salted water to the boil, and add the spaghetti. Cook until 'al dente' - it should have a slight bite - about 8-10 minutes. Drain the spaghetti in a colander and return to the pan. Drizzle with olive oil and season with freshly ground black pepper.
- 5 Add the basil and parsley. Serve with parmesan cheese and cooked spaghetti.

what you need

- 1 kg John Penny beef mince
- 450g dried spaghetti
- 2 tbsp vegetable oil
- 3 medium onions, finely chopped
- 200g pack smoked back bacon, diced
- 3 cloves garlic, crushed
- 250g button mushrooms, sliced
- 400ml red wine
- 750g jar of passata (alternatively use 2 x 400g can chopped tomatoes)
- 250ml beef stock (either fresh or made up from a stock cube)
- 1 tbsp thyme, finely chopped
- 4 tbsp tomato puree
- parmesan cheese
- 10g finely chopped basil
- 10g finely chopped parsley

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