

# Pasta Bolognaise

## Ingredients

$\frac{1}{2}$  onion  
1 clove garlic  
 $\frac{1}{4}$  pepper  
Tablespoon veg oil  
75g mince

15ml tomato puree  
100ml chopped tomatoes  
Pinch dried Italian herbs  
50ml veg/beef stock

Jug

75g pasta  
1 x 15ml cheese - finely grated

## Equipment

Large pot  
Small pot  
Measuring jug  
Vegetable knife  
Slip mat  
Chopping board

**Skills:** knife skills, frying & simmering

**Time** - 15-20 mins.

## Method - Makes 1 portion

1. Half fill a large pot with water, bring to the boil, add a pinch of salt.
2. Peel and finely chop onion, garlic and dice pepper.
3. Collect tomatoes, tomato puree, herbs and stock in jug.
4. Brown mince in a small pan and stir so it doesn't stick to the bottom of the pan.
5. Add vegetables and fry for 2/3 mins, stir in the ingredients from the jug.
6. Add the pasta to the boiling water, cook for approx. 10 - 15 mins .
7. Bring mince pan to the boil, reduce heat and gently simmer for approx. 15 mins.
8. Serve the pasta bolognaise with grated cheese on top.