

INGREDIENTS

- 500g ground mince
- 1 onion (diced)
- 1 clove garlic (sliced)
- 2 tablespoons vinegar
- 1 tablespoon Worcestershire sauce
- 1 can tomato soup
- 1 teaspoon mixed spice
- 1 teaspoon ground ginger
- 1 teaspoon salt
- 1 teaspoon pepper
- ½ packet of spaghetti

INSTRUCTIONS

- 1) Heat oil in a saucepan
- 2) Soften the onion and garlic with oil in a saucepan
- 3) Add the mince and sauté until brown
- 4) Add in mixed spice and ginger
- 5) Add vinegar and Worcester sauce
- 6) Add in tomato soup
- 7) Add salt and pepper to taste
- 8) Put in a casserole dish, cover and cook slowly at 160 degrees for 1 hour
- 9) Cook the spaghetti
- 10) Serve the bolognese on top of the spaghetti



Spaghetti Bolognese



4 servings



10mins

A delicious hearty meal to share with others on a winter's evening. Enjoy!