

# Pasta bolognaise



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Total time: 40 min

Preparation: 10 min

Cooking: 30 min

Created by: Cavendish Road State High School

Serves: 24

Category: Hot Meals

RRP: \$5.00 ea

Level: Easy

This price is provided as a guide only and should be checked before using it as a listed menu price.

## Ingredients

- 2 Kg Lean beef mince
- 4 each Crushed tomatoes (410g tin)
- 1 cup Tomato paste, no salt added
- 1 tbsp Garlic, minced
- 4 unit Onion, diced
- 1 tbsp Oregano
- 1 tbsp Beef stock powder
- 4 cup Water
- 2 Kg Pasta, uncooked
- Kg

## Recipe

1. Brown mince in a large saucepan that has been coated with cooking spray, drain well, remove to a plate.
2. Using same saucepan mix tomato puree, tomato paste, garlic, onion, oregano, stock powder and water together.
3. Bring to boil, reduce heat and simmer for 15 minutes covered.
4. Serve 1 ladle of bolognaise mixture over 3/4 cup of pasta (cook pasta according to instructions on the packaging).

## Full description

Pasta bolognaise

## Variations

Bulk up with grated veggies, beans or lentils to reduce the cost of ingredients and increase the nutrition