

Tagliatelle Bolognese

Ingredients:

150g of lean minced beef
1 Onion
1 cloves of garlic
1/2 tin of chopped tomatoes
2 tbsp tomato puree
1 tsp mixed herbs
75g pasta
1 tsp sugar
1 tbsp chopped basil
Salt and Pepper to season



Method:

Peel and dice all vegetables.

Crush and finely dice the garlic.

Fry mince and onions in pan on a medium heat with tablespoon of cooking oil.

Add herbs and garlic.

Add tomato puree and sugar and cook for 4 minutes.

Then add the tinned tomatoes.

Simmer for 5 mins- then take off the heat.

Boil a pan half full with water and a pinch of salt.

When water is boiled add tagliatelle pasta.

When tagliatelle is soft- 10-12 mins- take off the heat.

Drain tagliatelle carefully with a colander.

Place pasta into pan