

# Spaghetti Bolognese

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## Description

Bolognese sauce is a meat-based sauce for pasta originating in Bologna, Italy. It is traditionally used to dress tagliatelle and is one of the two sauces used to prepare "lasagne alla Bolognese". Bolognese sauce is sometimes taken to be a tomato sauce, but many recipes have only a small amount of tomato concentrate. The most staple of all winter dishes goes to new heights with the distinctive flavours of pesto, bacon and fresh basil at the heart of it all.

## 1 Ingredients

- 500 g lean beef mince
- 1 Tbsp oil
- 1 onion, peeled and chopped
- 1 tsp minced garlic
- 1 green pepper, deseeded and chopped
- 2 rashers bacon, chopped
- 420g can Wattie's<sup>1</sup> Condensed Tomato Soup
- 400g can Wattie's<sup>2</sup> Pesto Style Tomatoes
- 400 g dried spaghetti
- 2 Tbsp chopped fresh basil or parsley or use 1 tbsp dried

## 2 Method

### 2.1 Step 1

Quickly brown the beef mince in a hot frying pan, breaking up the mince with the back of a spoon as it browns. This is best done in two batches. Set aside.

### 2.2 Step 2

Add oil to the frying pan, gently cook onion, garlic, green pepper and bacon until tender, but not brown. Stir in Wattie's Condensed Tomato Soup and Wattie's

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<sup>1</sup> Doesn't have to be this brand

<sup>2</sup> This brand either

Pesto Style Tomatoes with 1/2 cup water. Return the browned mince to the sauce, mix well, cover and simmer gently for 15 minutes.

### **2.3 Step 3**

Cook spaghetti in boiling salted water for about 10 minutes or until just tender. Drain well.

### **2.4 Step 4**

Season the Bolognese sauce and stir through the basil. Serve with grated Parmesan cheese if wished.