



Ready in 40mins

Serves - 6

# Family Favourite Spaghetti Bolognese

## Ingredients

### Veggies

- 1 onion - diced
- 2 carrots - diced
- 3 cloves garlic - finely chopped
- 1 drizzle cooking oil ^

### Mince

- 1kg wagyu / venison mince
- Salt & pepper ^
- 1 Tablespoon soy sauce ^
- 1 can chopped tomatoes
- 1 small tub / tube tomato paste
- 2 OXO beef stock cubes

### Spaghetti

- 1 packet dried spaghetti
- Salt ^

### To serve

- Grated cheese (optional)

## Method

### 1. Prep veggies

Finely dice the onion and carrots and finely chop the garlic.

### 2. Cook onion & carrot

Heat a drizzle of oil in a large frying pan, over medium-high heat. Add the onion and carrot and cook for 4-5 minutes until the onion is soft.

### 3. Cook mince

Add the garlic, then the mince and cook, stirring for about 6 minutes or until the meat is brown. Season with salt and pepper.

### 4. Add soy sauce, tomato & stock

Add the soy sauce, chopped tomatoes and tomato paste. Crumble stock cubes into ½ cup of water, mix well then stir through mince. Leave to simmer for 6 minutes or until it has thickened. Check flavour and season with salt and pepper if required.

### 5. Meanwhile, cook spaghetti

Add noodles to a pot of salted boiling water. Cook spaghetti for 10 minutes or until it is tender. Drain spaghetti and pile into serving bowls, then top with Bolognese sauce.

Top with a sprinkle of grated cheese if you have it.

**TIP** - For extra flavour, add some dried or fresh herbs during step 4 if you have them.



^ pantry staple

Refer to ingredient packaging for allergen statements.

Due to availability, some of the ingredients in your kete may be different to what's on the recipe card. When this happens, we will send you an email letting you know what ingredients have been swapped and how to use them.