



# CLASSIC SPAGHETTI BOLOGNESE

## Ingredients:

- 400g minced beef
- 400g spaghetti
- 1 onion, finely chopped
- 2 carrots. Finely chopped into small pieces
- 2 cloves of garlic, minced
- 1 can of chopped tomatoes
- 2 tablespoons tomato paste / purée
- Dried mixed herbs (such as basil, oregano)
- Grated cheese (like Parmesan) for serving
- Olive oil
- Salt and pepper to taste

## Instructions:

1. **Cook Beef:** In a pan, heat olive oil. Add onions and garlic, sauté until soft. Add minced beef and the carrots, cook until browned.
2. **Prepare Sauce:** Add chopped tomatoes and tomato paste to the beef. Simmer for 20 minutes. Add herbs, salt, and pepper.
3. **Cook Pasta:** Meanwhile, cook spaghetti according to package instructions until al dente. (Al dente means “just cooked”, so we avoid soggy pasta!) Drain.
4. **Serve:** Serve the Bolognese sauce over spaghetti, topped with grated cheese.