

Spaghetti Bolognese RECIPE

## Spaghetti Bolognese



Cook

10 mins

Prep

5 mins

Makes

4 servings

The Italian Hero, the family favourite - Spaghetti Bolognese! The perfect dish for getting

extra veg into family meals. This recipe adds an additional 7.5 serves of veggies for a family of four!

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#### **INGREDIENTS**

- DOLMIO® Extra Bolognese Pasta Sauce 500 g
- 500g lean beef mince
- 2 carrots (200 g), peeled and finely diced
- 2 zucchinis (370 g) trimmed and finely diced
- 250 g of spaghetti

**PRODUCTS USED** 



Dolmio Extra Bolognese Pasta Sauce 500g

See details

### **COOK'S TIPS**

Try grating the carrot & zucchini for fussy eaters!

#### **METHOD**

1. 1

Heat oil in a large frypan over a medium heat and brown 500 g of lean beef mince.

2. 2

Add diced carrots and zucchini.

3. 3

Stir through DOLMIO® sauce and simmer for 5-7 minutes, until veggies are cooked through.

4. 4

Serve over freshly cooked pasta.

5. 5

Try garnishing with shaved parmesan cheese.

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**Source URL:** https://www.dolmio.com.au/recipes/spaghetti-bolognese

25 mins

See details