

Spaghetti Bolognaise

Ingredients



- 250g minced beef
- 2 carrots, grated
- 2 sticks of celery, finely diced
 - 150g lentils
 - 1 large onion, diced
 - 2 garlic cloves, minced
- Tin chopped tomatoes
 - 500ml beef stock
- 2 tbsp Worcestershire sauce

Method

- 1.** Cook the spaghetti as per the packed instructions.
- 2.** Fry the mince and onions until the mince is browned.
- 3.** Add the carrot and celery and stir for 5 minutes.
- 4.** Add the garlic and fry for 2 more minutes.
- 5.** Stir in the lentils, mixing well.
- 6.** Add the tomatoes and stock and bring to the boil. Simmer gently, stirring occasionally for 20 minutes. If the mix is too dry add some more water.
- 7.** Serve over the drained spaghetti.