

Spaghetti Bolognaise



Ingredients

- 250g minced beef
- 1 onion, finely diced
 - 2 carrots, grated
 - 100g red lentils
- 2 beef stock cubes
- 4 tbsp tomato puree
- 1 tin chopped tomatoes
 - 1/2 pack passata
- 3 tbsp garlic powder
 - 400g spaghetti

Methods

- 1.** Add the onion and mince to a pot. Sprinkle over the beef stock cubes and stir until mince is browned.
- 2.** Add the carrots and stir through.
- 3.** Add the red lentils, tinned tomatoes, tomato puree and garlic powder and stir well.
- 4.** Add a little water and bring to the boil. reduce heat and simmer. stirring every 5 minutes to check it doesn't catch. Add more water if necessary.
- 5.** Simmer for 25 - 30 minutes or until the lentils have softened.
- 6.** Serve with the cooked spaghetti.