

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 onion and mince to a pot. Sprinkle over the beef stock cubes and stir until mince is browned.
- 2.** Add carrots and stir through.
- 3.** Add red lentils, tinned tomatoes, tomato puree, and garlic powder. Stir well.
- 4.** Add water and bring to a boil. Reduce heat and simmer, stirring every 5 minutes. Add more water if necessary.
- 5.** Simmer for 25-30 minutes or until the lentils have softened.
- 6.** Serve with cooked spaghetti.