

Spaghetti bolognese : Ragú pasta sauce : main course / Tesco.

Contributors

Tesco (Firm)

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RECIPE
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TESCO

**SPAGHETTI
BOLOGNESE**

RAGU'
PASTA SAUCE



MAIN COURSE

TESCO

SPAGHETTI BOLOGNESE

SERVES 4

INGREDIENTS

- 1 tablespoon vegetable oil
- 1 medium onion, roughly chopped
- 450g (1lb) lean minced beef
- 1 x 525g jar Ragu Bolognese
- 1 small red pepper, de-seeded and diced
- 100g (4oz) mushrooms
- salt and freshly ground black pepper
- 225g (8oz) Tesco spaghetti
- 100g (4oz) cheddar cheese, grated
- 25g (1oz) breadcrumbs



METHOD

- 1** Heat the oil in a pan and fry the onions and minced beef for 2 minutes. Stir in the Ragu, pepper and mushrooms. Cover and simmer for 20 minutes. Season well.
- 2** Meanwhile cook the spaghetti according to pack instructions in lightly salted boiling water until 'al dente'. Drain and keep warm.
- 3** Transfer the spaghetti to a deep dish. Top with the bolognese sauce and then sprinkle with the cheese and breadcrumbs.
- 4** Serve with a fresh green salad or garlic bread.

All lines subject to availability at Tesco