

# Bolognese Sauce

## Ingredients:

- 250 - 500g Minced Meat (Beef/Lamb/Turkey)
  - 1 Onion
- 1 Tin Chopped Tomatoes
- 2 tablespoons of Tomato Puree
  - 1 Oxo Cube
  - $\frac{1}{2}$  Teaspoon Basil
  - $\frac{1}{2}$  Teaspoon Oregano
  - 1 Clove of Garlic
- 2 teaspoons of paprika
- 3 Mushrooms (Optional)

## Equipment:

- Large Saucepan
- Wooden Spoon
- Chopping Board
- Sharp Knife
- Plate

## Method:

1. Collect equipment
2. Peel and finely dice the onion
3. Slice the mushrooms
4. Place the onions and meat in the saucepan and cook on a medium heat until the meat is brown
5. Add the tin of chopped tomatoes, tomato puree, mushrooms, stock cube, herbs and seasoning
6. Mix thoroughly, add some water if needed, and bring to the boil
7. Simmer for 15 minutes

