

CRANSTONS MINCED BEEF

RECIPE CARD



Spaghetti Bolognese

SPAGHETTI BOLOGNESE

2 tbsp Olive Oil • 1 large Onion, chopped • 500g Cranstons Steak Mince • 6 rashers of Cranstons Dry Cured Back Bacon, diced • 500g Tomatoes (fresh or tinned) • 3 cloves Garlic, chopped • Sprinkling of Oregano & Basil • Salt & Pepper • 250g Spaghetti • Parmesan (optional)

COOKING TIME: 40 MINS **SERVES:** 5

- Heat the oil on a medium heat and add the Cranstons Steak Mince and Cranstons Dry Cured Back Bacon - once cooked through set aside.
- Add onions, sauté until soft, then add garlic and fry for a minute until golden.
- Add tomatoes, oregano and basil. Return meat to pan.
- Bring pan to the boil and season. Reduce heat and simmer for 20 mins.
- In a separate pan, cook the spaghetti according to the packet instructions.
- Once cooked and drained serve the spaghetti with bolognese, parmesan and a side of garlic bread.

Why not try... adding red wine to the sauce for a richer and more traditional ragu.

PTO FOR...
COTTAGE PIE

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