



Spaghetti Bolognese

Ingredients

- 1 tbsp Olive Oil
- 500 g Lean minced beef
- 1 Onion
- 250 g Button mushrooms
- 1 pkt Maggi Roast Meat Gravy
- 1 Can Crushed Tomatoes
- 1 tsp Mixed herbs
- 300 g Spaghetti
- 50 g Hard Parmesan
- 100 g Cherry Tomato
- 20 g Fresh Basil

Instruction

1. Heat oil in a large saucepan over high heat. Add mince, cook until browned; add onion and mushrooms, cook a further 5 minutes.
2. Combine MAGGI Roast Meat Gravy Mix, red wine, tomatoes and herbs; add to pan and bring to the boil. Simmer uncovered, for 15-20 minutes, stirring occasionally, until mixture is thick. Stir in parsley.
3. Meanwhile, cook pasta according to packet directions. Drain. Serve topped with fresh basil, cherry tomatoes and parmesan.

Nutrition

Carbohydrates	72.24 g
Energy	609.63 kcal
Fats	18.06 g
Protein	39 g

🕒 40 Minutes

⊕ 4 Portions