

Bolognese Sauce for 1

Prepare Ingredients

100g Mince Beef	
¼ Onion	
½ Cup of Passata	
½ Tablespoon tbsp Olive Oil	
Cut ½ of any of the vegetables into small cubes / circles.	

Method:

Step 1	Slice onion finely		
Step 2	Slice garlic finely		
Step 4	Add vegetable/s of your choice Cut into small pieces		
Step 5	Get a small frying pan and add measured oil.	 	

Step 6	Add mince, onions and vegetables		
Step 7	When all the mince is brown add the tomato passata.		
Step 8	Season with a pinch of your choice of herbs		
Step 9	Leave bolognese on a low heat to to cook whilst you cook your pasta.		
Step 10	Wash up, dry up, put away, wipe area.		