

# Best-ever slow-cooker bolognaise

- **16 Ingredients**
  - **4 Method Steps**
- 

- ☐  
1 tbsp extra virgin olive oil
- ☐  
1kg Coles 5 Star Extra Lean [Beef Mince](#)
- ☐  
1/2 cup dry red wine
- ☐  
700g bottle tomato passata
- ☐  
2 dried bay leaves
- ☐  
3 garlic cloves, crushed
- ☐  
1 tsp dried Italian herbs
- ☐  
1 brown onion, finely chopped
- ☐  
1 large carrot, finely chopped
- ☐  
2 celery stalks, finely chopped
- ☐  
2 tsp chicken stock powder

- ☐  
1/2 cup tomato paste
- ☐  
1 tsp sugar
- ☐  
500g Coles dried spaghetti
- ☐  
Grated parmesan, to serve
- ☐  
Fresh basil leaves, to serve
- ☐
- **Step 1**

---

Heat oil in a large frying pan over medium-high heat. Add mince. Cook, breaking up mince with a wooden spoon, for 8 minutes or until browned. Add wine. Cook for 2 minutes or until reduced by half.

---

- **Step 2**

---

Transfer mince mixture to a 5.5-litre slow cooker. Add passata, bay leaves, garlic, Italian herbs, onion, carrot, celery, stock powder, tomato paste, sugar and 1/4 cup water. Cover. Cook on LOW for 8 hours.

---

- **Step 3**

---

Cook pasta following packet instructions. Drain

---

- **Step 4**

---

Serve bolognese on pasta, topped with parmesan and basil.

---