

Spaghetti Bolognese

A classic Italian pasta dish made with rich meat sauce.



Prep Time: 15 mins

Cook Time: 45 mins

Serves: 4 people

Ingredients

- 200g spaghetti
- 2 tbsp olive oil
- 1 onion, chopped
- 2 garlic cloves, minced
- 400g minced beef
- 400g canned tomatoes
- Salt and pepper to taste
- Fresh basil (optional)

Steps

1. Boil water and cook the spaghetti until al dente.
2. Heat olive oil in a pan. Add onion and garlic, sauté until soft.
3. Add minced beef and cook until browned.
4. Pour in the canned tomatoes. Simmer for 20–30 minutes.
5. Season with salt, pepper, and basil if using.
6. Drain spaghetti and mix with the sauce. Serve hot!