



## Spaghetti Bolognese with Fresh Homemade Spaghetti (Vegetarian)

vegetarian

kid friendly

🕒 35 mins

# Ingredients:

## You will need:

salt & pepper to taste  
Olive oil

## In Your kit

grated cheddar cheese  
fresh spaghetti  
dried origanum  
dried basil  
balsamic vinegar  
chopped tomatoes

tomato paste  
dry red wine  
mushrooms, roughly chopped  
crushed garlic  
onion, chopped  
soya mince

# Instructions:

Soak your soya mince in boiling water for 10 minutes and then drain.

In a pot, heat your olive oil. Add the onion and soften. Add the garlic and mushrooms and soften.

Add the wine and stir well scraping the bits off the bottom of the pot. Then add the soya and all other ingredients except the spaghetti and cheese. Turn the heat down and allow it to simmer for 20 minutes, stirring every now and again. Taste for seasoning and add salt and black pepper.

While your soya mince is simmering, use another pot to boil 3 litres of water. Add 1 TBSP of salt to the water and a splash of oil. Once the water is rapidly boiling, add the spaghetti. Stir immediately to prevent it from sticking together. As it is freshly made it will only take 3 minutes to cook. Drain well.

Serve a portion of spaghetti into each bowl, serve the soya mince over the spaghetti and sprinkle a bit of grated cheese over each helping.