

Making Spaghetti Bolognese – Algorithms – Stage 1 attachment sheet

The given steps, in the correct order, are listed below:

First, place a pan on the stove.

Heat olive (or sunflower) oil in the pan over medium heat.

Chop some onions and garlic into small cubes.

Add the chopped garlic and onions to the pan and fry for a few minutes.

Add ground beef mince to the pan (or any vegetarian alternative!) and fry until fully cooked.

Add tomato sauce to the pan and mix it together with the mince.

Whilst the sauce is cooking, boil spaghetti in a pot full of hot water.

Once the sauce and spaghetti are cooked, turn off the stove.

Put the spaghetti into a bowl, and add the Bolognese sauce on top. Enjoy!