

Spaghetti Bolognese

Ingredients

Oil

2 slices of streaky bacon

500g minced beef

1 onion chopped

1 carrot chopped

1 stick of celery chopped

1 red pepper chopped

1 tsp garlic puree

1 table spoon tomato puree

1 tea spoon of mixed herbs

1 tin of chopped tomatoes

Salt and pepper

1 beef stock cube made up in 400ml of boiling water

300g spaghetti

Method

1. Turn your slow cooker on to low if you want to cook your Bolognese all day or on high if you want to cook over 4 hours.
2. Place all the ingredients into your slow cooker and stir together. Place the lid on your cooker and cook for 6-8 hour on low or 4 hours on high.
3. Half an hour before serving check the flavour and season with salt and pepper if needed. If the sauce is a little thin use a couple of spoonfuls of gravy granules to thicken it. Replace the

lid back on and finish cooking. Cook your pasta following instructions on pack and serve.

If you have any Bolognese left why not freeze it. It is easy to reheat in the microwave and serve with baked potatoes topped with some grated cheese.