

# Quick & Easy Bolognese



A hearty, fuss-free twist on a family favourite, this quick and easy bolognese comes together in just 20 minutes — perfect for busy weeknights.

*Recipe supplied by Campbell's.*

## **Ingredients**

1 onion, finely chopped  
100g mushrooms  
500g beef mince  
420g can Campbell's Condensed Cream of Mushroom Soup  
400g spaghetti  
2 tbsp tomato paste

## **Method:**

1. Fill a large saucepan with water and bring to the boil.
2. Meanwhile, heat a little oil in frying pan, add onion and mushrooms, cook, stirring occasionally, until soft. Add beef mince and cook until browned.

3. Stir through tomato paste, Campbell's Condensed Cream of Mushroom Soup and 1/2 can water.  
Simmer, uncovered, for 10 minutes.
4. Now, add spaghetti to boiling water and cook for 8-10 minutes, or until cooked. Drain spaghetti.  
Serve topped with beef and mushroom sauce.
5. Garnish with parsley and parmesan.