

Quick & Easy Midweek Bolognese



Make Mondays easy with this quick, flavour-packed midweek Bolognese. Thanks to the delicious taste of Mutti's Sugo Semplice Pasta Sauce, you only need a few extra ingredients to create a dinner everyone will love. Maximum flavour, minimal effort.

Recipe supplied by Mutti.

Ingredients

- 2 tablespoons extra virgin olive oil
- 4 garlic cloves, crushed
- 2 brown onions, finely chopped
- 1kg good quality beef mince
- 2 x 400g Mutti Sugo Bolognese
- 1 teaspoon dried oregano
- ½ bunch basil, leaves picked
- 400g pasta of choice
- Finely grated parmesan, to serve

Method:

1. Heat the oil in a large saucepan over medium heat. Add the garlic and onion and cook until softened. Add the mince and cook until browned and the liquid has evaporated.
2. Add the Mutti Sugo Semplice Bolognese, dried oregano and most of the basil leaves to the pan, season with salt and pepper and bring to the boil. Reduce the heat and simmer for 15 minutes or until the sauce has reduced slightly.
3. Cook the pasta in a large saucepan of salted boiling water according to packet instructions. Drain well. Carefully stir the pasta through the sauce, divide between bowls and top with the grated parmesan and remaining basil leaves to serve.