



Beef Mince Spaghetti Bolognese

Use our flavourful organic beef mince with bone broth to make a quick and easy midweek dinner

Serves: 4

Prepare: 10 Minutes

Cook: 45 Minutes

Difficulty: easy

Ingredients

- 500g [organic beef mince](#)
- 400g spaghetti (100g serving per person)
- 1 onion
- 1 pepper (optional)
- Salt and pepper for seasoning
- 330ml [organic beef bone broth](#)
- 1 tin of chopped tomatoes
- 2tbsp olive oil

Method

1. In a wide saucepan and on a medium heat add in your beef mince and onion (and pepper if using) along with a pinch of salt and pepper for seasoning until the mince is cooked through. Add olive oil if needed
2. Add the chopped tomatoes into the pan and mix in well, pour in your broth and bring to a simmer, reduce and leave on the hob for 30 minutes or until the sauce is thick and rich
3. Whilst the mince is cooking, boil water in another saucepan adding a pinch of salt and pepper if required. Cook your spaghetti and drain
4. To serve, either add the spaghetti to the plate first with the mince mixture on top or add the spaghetti to the mince saucepan to combine
5. Top the plate off with a sprinkling of parmesan cheese and serve