

# Bolognese Sauce

## Ingredients

- tbsp oil
- 1 garlic clove
- 1 onion
- 2 carrots
- 2 celery sticks
- 1 tsp herbs
- 300g mince
- (or QUORN mince)
- 1 stock cube
- 1 can passata
- (or 2 cans of
- chopped tomatoes)



## Directions

1. Chop all the vegetables and cook in a pan with a tbsp of oil
2. Add passata, the stock cube and dried herbs.
3. Once the vegetables are cooked add the mince
4. Cook the mince until it becomes brown.
5. Simmer
6. Serve with your favourite pasta, add optional oil and cheese on top.