









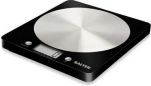
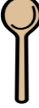




Serves 2












A green speech bubble icon containing two person silhouettes and the text 'Serves 2'.

Bolognese Pasta Bake





Equipment	
Saucepan 	Colander 
Knife 	Chopping board 
Measuring spoons 	Garlic press 
Scale 	Wooden spoon 
Pan 	Cheese grater 
Peeler 	Foil container 

Ingredients	
200g pasta 	½ tsp basil 
1 tbsp olive oil 	½ tsp rosemary 
150g mince 	50g cheese 
1 onion 	
1 garlic clove 	
1 carrot 	
½ can chopped tomatoes 	
A pinch salt 	

Method

1. Add water in a saucepan and bring to boil



2. Add pasta in the saucepan and cook until soft



3. Dice the onion and carrots. Crush the garlic



4. Cook the mince in the pan with olive oil until is brown



5. Add the onion, garlic, carrot, chopped tomatoes, salt, basil, rosemary and 2 tbs of pasta water and cook



6. Drain the pasta when ready



7. Place the pasta and the bolognese sauce in a foil container



8. Grate cheese on top



9. Bake at 200 degrees until the cheese is golden





Cook pasta: <https://www.youtube.com/shorts/QNwyiJVuBuU>

Dice onion: <https://www.youtube.com/shorts/AYbxo8BCsWw>

Dice carrot: <https://www.youtube.com/shorts/kG5g-zLypfo>