Spaghetti Bolognese

Ingredients

- Lean beef mince (amount varies based on number to serve - 500g feeds four people)
- Spaghetti (amount varies - half a packet feeds four people)
- 1 tin of chunked tomatoes
- Half a tube of tomato pureé
- 2 oxo cubes
- Italian seasoning
- Freshly ground salt
- Cooking salt
- Cooking oil

Procedure

- To a large pot, dust the inside with cooking salt, then add approx. 7 cups of boiled water from a kettle
- Place the pot on high heat and bring to a boil
- Put the spaghetti into the pot, slowly stirring as it softens
- Once spaghetti is fully covered with water, place the pot lid on fully
- To a large frying pan or wok, add a dash of cooking oil and place on low heat
- Once pan or wok is heated, add mince, and continually separate until fine
- Once mince is cooked, add freshly ground salt, mix, and then add the oxo cubes and mix again
- Add tomato pureé and fully mix
- Add chunked tomatoes and fully mix
- Add italian seasoning to your preference and fully mix
- Once spaghetti is cooked to your preference, add it to the mix, along with a small amount of the water it was cooked in
- Mix it all together and add some more italian seasoning and salt as desired
- Once fully mixed and the sauce thick, serve

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