



## SPAGHETTI BOLOGNESE WITH PITTAS GRATED CHEESE



### **INGREDIENTS**

1 large onion finely chopped  
1 carrot diced  
500g lean beef mince  
1 tin chopped tomatoes  
a squirt tomato pulp  
3 crushed garlic cloves  
a handful fresh basil chopped  
oregano (dried or fresh chopped)  
1 glass Red wine  
2 beef stock cubes  
a splash of milk  
a handful of Pittas Grated cheese  
Salt and pepper to taste  
a large pinch of sugar  
olive oil  
as much as you want spaghetti

### **METHOD**

Chop the onion, garlic and herbs and lightly fry them in olive oil.  
Add the minced beef, fry until cooked.  
Add the red wine and stock cubes.  
Simmer for 2 minutes and then add the tin of tomatoes and tomato puree.  
Bring to the boil and then simmer for 10-15 minutes.  
At the same time, boil the spaghetti.  
Add the salt, pepper and sugar to the sauce to taste.  
Then stir in a handful of Pittas grated cheese serve over spaghetti in a big bowl and add some Pittas grated cheese on top.