

BEEF AND BEAN BOLOGNESE

HEALTHY
PICK



 Serves 4

 Prep Time 5 minutes

 Cook Time 15-20 minutes



INGREDIENTS

- 1 onion, peeled and chopped
- 300 g lean beef mince
- 420 g can **Wattie's Traditional Tomato & Herb Pasta Sauce**
- 420 g can **Wattie's Baked Beans**
- 400 g dried spaghetti

METHOD

1. Heat a dash of oil in a frying pan and cook the onion until it begins to soften. Add beef mince and brown.
2. Stir in **Wattie's Traditional Tomato & Herb Pasta Sauce**. Bring to the boil. Reduce heat and simmer for 10 minutes. Add **Wattie's Baked Beans** and continue

- shaved Parmesan (optional)
- fresh basil (optional)

cooking for a further 5 minutes until mince is cooked and beans are hot.

3. While Bolognese is cooking, cook spaghetti pasta according to packet directions. Serve garnished with shaved Parmesan and fresh basil if wished.

TIPS

You can substitute Wattie's Baked Beans with **Wattie's Baked Beans 50% Less Added Sugar***, if preferred.

* Contains 50% less added sugar and 30% less salt than the regular Wattie's Baked Beans in tomato sauce 420g.