

## BEEF AND BEAN SPAGHETTI BOLOGNESE

HEALTHY



Serves 4



Prep Time 5 minutes



Cook Time 20 minutes



### INGREDIENTS

- 1 onion, chopped
- 300 g lean beef mince
- 420 g can **Wattie's Original Pasta Sauce**
- ½ tsp dried mixed herbs
- 420 g can **Wattie's Baked Beans**
- 400 g spaghetti pasta

### 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 Original Pasta Sauce** and mixed herbs. Bring to the boil. Reduce heat and simmer for 10 minutes. Add **Wattie's Baked Beans** and continue

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

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

3. While Bolognese sauce is cooking, cook spaghetti pasta according to packet directions. Garnish with shaved Parmesan cheese and basil if wished. Serve with seasonal vegetables.

## 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.