

Curly Fettuccine with homemade bolognese by Claire Soalheiro.

Ingredients

1 red onion

1 red capsicum

1 green capsicum

1 zucchini

3 cloves garlic

Basil leaves handful

1 large tin of chopped tomatoes

Olive oil

500g Mince beef

Curly fettuccine

Chop all ingredients and add all the ingredients apart from the mince,

fettuccine and the tin of tomatoes to a saucepan. Add a drizzle of oil and cook until ingredients are soft. Add tin of tomatoes and half a tin of water. Add basil, and half a teaspoon of salt.

In another saucepan, brown 500g of mince beef. Once brown, turn off heat. Remove sauce from stove and place on a heatproof surface. Using a stick blender, blend sauce for smooth consistency. Then add browned mince to the sauce. Put back on simmer, until fettuccine is cooked.

Fill one large saucepan with water. Add a pinch of salt and bring to the boil. Add curly fettuccine and cook for 14 minutes or to packet instructions. You can use any pasta you like.

Once cook, drain pasta and pour sauce with meat over pasta. Stir through and wait 5 minutes before serving.

All content is © 2021 by Claire Soalheiro. All rights reserved