



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...

**DAVE'S RECIPE BOX**

# FASTEST SPAGHETTI BOLOGNESE EVER



PREP  
**none**



COOK  
**20 min**



SERVES  
**4**

## INGREDIENTS:

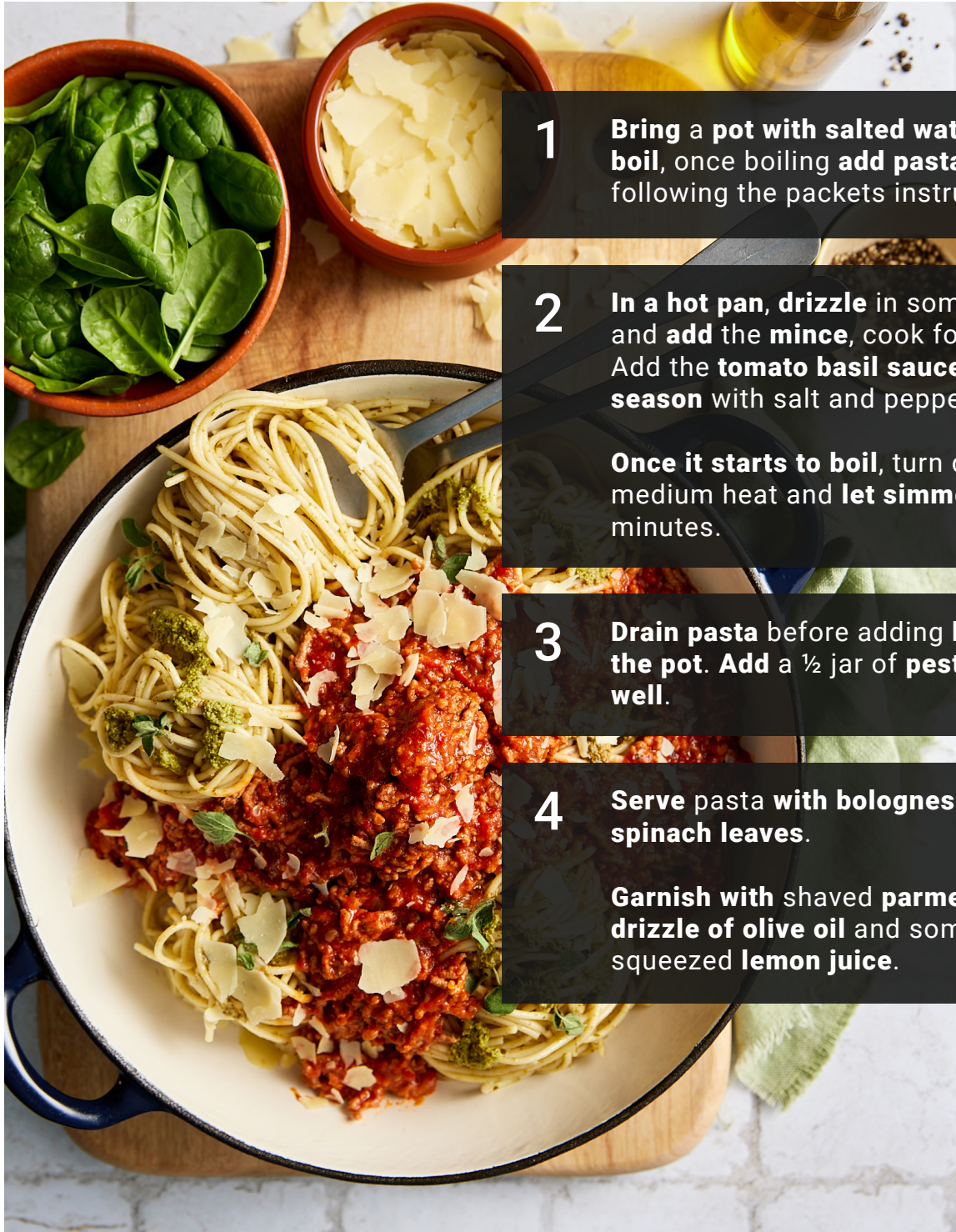
- > 500g Bolognese Mince
- > 500g Spaghetti
- > 1 Jar Pesto Sauce
- > Shaved Parmesan Cheese
- > 500g Basil Tomato Pasta Sauce
- > 1 Packet Baby Spinach

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil



# METHOD - GET COOKING!



**1** Bring a pot with salted water to the boil, once boiling add pasta and cook following the packets instructions.

**2** In a hot pan, drizzle in some olive oil and add the mince, cook for 4 minutes. Add the tomato basil sauce and season with salt and pepper.

Once it starts to boil, turn down to a medium heat and let simmer for 15 minutes.

**3** Drain pasta before adding back to the pot. Add a ½ jar of pesto and toss well.

**4** Serve pasta with bolognese sauce and spinach leaves.

Garnish with shaved parmesan, a drizzle of olive oil and some freshly squeezed lemon juice.

## ABOUT YOUR LEFTOVER INGREDIENTS...

- Use leftover pesto and spinach for a delicious breakfast bruschetta or avocado and feta toast.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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