



## Spaghetti Mushroom Bolognese

**2 tbs olive oil**  
**1 medium onion, finely chopped**  
**2 garlic cloves, crushed**  
**350g lean beef mince**  
**350g button mushrooms, finely diced**  
**800g can diced tomatoes**  
**2 tbs tomato paste**  
**Pinch sugar**  
**Salt and ground black pepper, to taste**  
**400g dried spaghetti**

1. Heat oil in a large heavy-based frying pan over medium-high heat. Add onion and garlic and cook, stirring occasionally, for 5-6 minutes or until onion is soft.
2. Add beef mince and cook, stirring constantly to break up mince, for 5 minutes or until evenly browned. Add mushrooms and cook, stirring occasionally, for 2 minutes or until just soft.
3. Add tomatoes, tomato paste and sugar to pan. Stir to combine and season with salt and pepper. Reduce heat to low, cover and cook, stirring occasionally, for 40 minutes or until at desired consistency.
4. Meanwhile, cook spaghetti in a large saucepan of salted boiling water, following packet directions, until al dente.
5. Drain spaghetti, place onto serving plates, spoon over bolognese sauce and serve.