



SPAGHETTI BOLOGNESE WITH HARVEST GOURMET STIR FRY MINCE

INGREDIENTS

3 Tablespoons Cooking Oil
1 Unit Onion
4 Cloves Garlic
4 Units Button Mushroom
1/2 Unit Red Capsicum
1/2 Unit Yellow Capsicum
200 Grams Harvest Gourmet Stir Fry Mince
300 Grams Chopped Tomato in Can
200 Milliliters Water
2 Teaspoons Italian Herbs
4 Tablespoons MAGGI Tomato Sauce
2 Teaspoons Vegetarian Seasoning
10 Units Cherry Tomatoes
2 Tablespoons Sugar
300 Grams Spaghetti



Whether you are feeling fancy, or just want to cook up a quick pasta dish for your kids, this meat-free Spaghetti Bolognese with delicious Harvest Gourmet Stir Fry Mince is perfect for the occasion. Your kids will love it!

PREPARATION

1. Preparation of Gravy

Heat the oil. Saute onions, garlic, mushrooms and bell peppers.

2.

Add Harvest Gourmet® Stir Fry Mince, sauté until smooth.

3.

Mix in chopped tomato in can, water, herbs, MAGGI® Tomato Ketchup and vegetarian seasoning, cherry tomatoes and sugar.

4.

Let it simmer until the gravy thickens. Serve the spaghetti on a plate. Pour the hot gravy over the spaghetti.

Recipe created by SHARIFAH HAMIDAH

[CHECK OUT MORE RECIPES AT GARDENGOURMET.COM](https://www.gardengourmet.com)