



Mushroom and Butternut Squash Bolognese
RECIPE

Mushroom and Butternut Squash Bolognese



Cook
30 mins
Prep
10 mins
Makes

4 servings

A meat free spag bol alternative using mushrooms and tender butternut squash, roasted in a tasty bolognese sauce. Served with pasta, this is a vegetarian delight that's hearty, wholesome, and brimming with goodness!

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INGREDIENTS

- 1 large butternut squash, peeled, deseeded and finely diced
- 3 tbsp olive oil
- 250g portobello mushrooms
- 250g chestnut mushrooms
- 500g Dolmio Onion and Garlic Bolognese Sauce
- 240g dried linguine/spaghetti

Instructions

1. 1

Preheat the oven to gas 6/200c. Place the butternut squash into a large roasting tray, drizzle with oil and roast for 15 mins.

2. 2

Roughly chop the mushrooms and add to the squash. Stir and return to the oven for 5 minutes.

3. 3

Add the Dolmio Onion and Garlic Bolognese Sauce, stir well and roast for a further 10 minutes.

4. 4

Cook the pasta according to the packet instructions then serve with the Bolognese spooned over the top and a little grated cheese if you wish.

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Cooking time

2 hrs 30 mins

Prep time

25 mins

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Prep time

15 mins

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Cooking time

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Prep time

15 mins

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