# Mushroom and Butternut Squash Bolognese

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| **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!

## 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. 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. Roughly chop the mushrooms and add to the squash. Stir and return to the oven for 5 minutes.
3. Add the Dolmio Onion and Garlic Bolognese Sauce, stir well and roast for a further 10 minutes.
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.

## More Recipes Like This



## Slow Cooked Sweet Potato Lasagne

Cooking time

2 hrs 30 mins

Prep time

25 mins



## Salmon and Broccoli Pasta Bake

Cooking time

20 mins

Prep time

15 mins



## Courgetti Bolognese

Cooking time

30 mins

Prep time

15 mins

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