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AUTUMNAL BOLOGNESE  
RECIPE

# AUTUMNAL BOLOGNESE



**Cook** 25 mins  
**Prep** 10 mins  
**Makes** 4 servings

This hearty autumnal Bolognese is an easy way to get more vegetables into your meals whilst keeping that same great flavour that you know and love. It's sure to be a family hit, and it can be enjoyed any day of the week!

## INGREDIENTS

- 500g minced beef
- 1 large carrot, cut into small cubes
- 300g swede, peeled and cut into small cubes
- 100g fine green beans, trimmed and chopped
- 300g spaghetti

- Dolmio® Sauce for Bolognese Original 500g

## METHOD

1. Heat a large saucepan and add the minced beef, a handful at a time, so that it browns. Add the carrot, swede and green beans and cook, stirring, for a further 3-4 minutes.
2. Tip in the jar of Dolmio® Sauce for Bolognese Original and heat until simmering. Lower the heat and cook gently for 20 minutes, stirring occasionally.
3. Meanwhile, cook the spaghetti in boiling water for 10-12 minutes, according to pack instructions. Drain thoroughly, share between 4 warmed plates and top with the Bolognese sauce.

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**Source URL:** <https://www.dolmio.ie/recipe/detail?rid=89311374-f105-431f-af2f-a65ac6075d60>