



Great School Food you can enjoy at home

Recipe

Lentil Bolognese



Ingredients

2 onions
3 carrots
3 celery sticks
3 garlic cloves crushed
500g red lentils
2 tbs tomato puree
2 x 400g tins chopped tomatoes
2 tsp dried oregano
1 veg stock cube
500g spaghetti
120g grated cheese

Method

1) Heat some oil in a large saucepan and fry the onions, carrots, celery and garlic for 15 minutes. Add the lentils, tomato puree, chopped tomatoes herbs and crumbled stock cube. Leave the sauce to simmer for 40 minutes.

2) Meanwhile cook off the spaghetti, in a pan of lightly salted boiling water, stirring occasionally whilst cooking. Drain well and divide into bowls, top with Lentil Bolognese sauce and sprinkle with grated cheese.

Serves 6

Allergens

Cereals containing Gluten/Celery/Milk/Soya

My Notes

Suitable for Vegans if served with Vegan Cheese



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