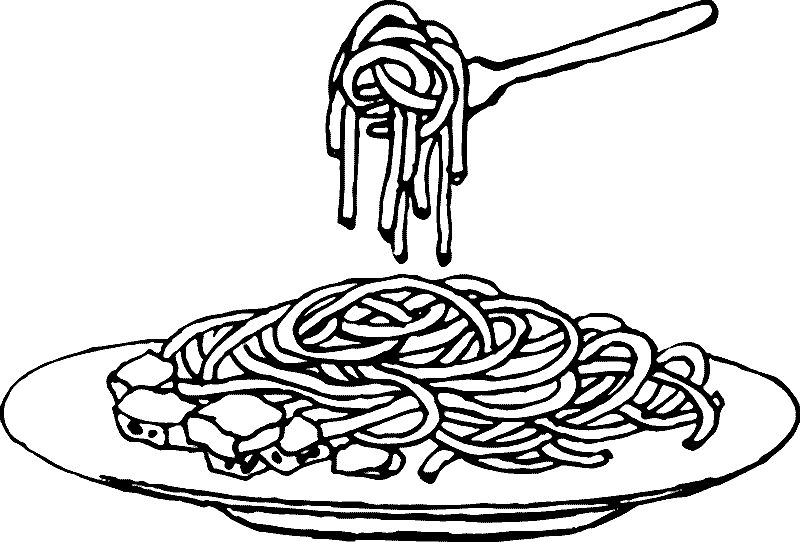
** Spaghetti Bolognaise**

**Ingredients (Per Pair)**



120g spaghetti

120g minced beef

¼ onion, chopped

1 tsp crushed garlic

200g (1/2 can) diced tomato

3 Tbs tomato condensed soup

1 Tbs oil

Pinch of salt and Pepper

1/3 cup grated Tasty Cheese

**Method**

1. Half fill a large saucepan with hot water and ¼ tsp salt and bring to the boil.
2. Add spaghetti to boiling water and cook for about 15 minutes or until al dente.
3. Fry onion and garlic in oil until tender.
4. Add meat, break up with spatula spoon and fry gently.
5. Add diced tomato, tomato puree, salt and pepper. Simmer meat sauce over a low heat for about 5 minutes.
6. Drain spaghetti and serve.
7. Pour sauce over spaghetti, sprinkle with cheese.
8. Serve hot.

**Learning Intention**

**To learn when pasta is cooked al dente**

1. What does al dente mean?
2. Think about the spaghetti bolognaise that is made in your house. How is it different to what we’ve made today?
3. List all of the equipment that you’ve used today.