

All-in-one Baked Bolognese Sauce



Serves 6 Prep 10 mins

Cooking 1h 30 mins

Easy

Ingredients

650ml passata with herbs
400g tin chopped tomatoes
500g veal mince
2 carrots, grated
1 onion, peeled and grated
1 beef stock cube, crumbled
1 tsp sea salt
1 tsp black pepper, crushed
25g butter
a small bunch basil, chopped

1. Heat the oven to 200C/fan 180C/gas 6. Put the passata and chopped tomatoes in an ovenproof casserole with a lid (the heavier the better).
2. Use your hands to break up the beef mince as you add it to the pot. Give everything a good stir so the meat is coated in the sauce. Add the carrots, onion, garlic, stock cube, salt and pepper then stir again.
3. Put a doubled sheet of foil under the lid then push the lid down and scrunch up the foil to seal.
4. Put in the oven for 1½ hours until you have a thick, rich sauce. Stir in the butter, scatter with basil and serve with pasta.
5. Note: Save 200g of the sauce to make Sloppy Joe's.