

VEGAN BOLOGNESE

INGREDIENTS (SERVES 4)



2 onions
3 carrots
3 celery sticks
1 can chopped tomatoes
2 cans baked beans
500g spaghetti
2 vegetable stock cubes
2 tbsp oil
salt/pepper to season



DIRECTIONS

- 1. Finely chop the onions, carrots and celery
- 2. Heat tablespoon of oil in saucepan and add veg
 - 3. Add another tablespoon of oil while sautéing 4. Sauté for 5 minutes
- 5. Add beans, chopped tomatoes, stock and seasoning
 - 4. Simmer for 25 minutes, stirring occasionally
 5. Serve over spaghetti and enjoy

Send us a photo of you enjoying your meal - we'd love to see! Email: givehelpshare@hotmail.com