

## Slow Cooker Bolognese

Inspired by recipes from BBC Good Food

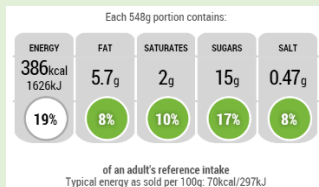


Serves: 6

Preparation Time: 15 minutes

Cooking Time: 6-8 Hours

Cost: £1.12 per portion



### Ingredients

- 500g lean minced beef
- 1 onion, finely chopped
- 3 carrots, finely chopped
- 4 celery sticks, finely chopped
- 4 garlic cloves, crushed
- 200g mushrooms, sliced
- 2 x 400g tins chopped tomatoes
- 3 tbsp tomato purée
- 1 tbsp dried mixed herbs
- 2 tbsp red wine vinegar
- 1 tsp cinnamon
- 400g tinned lentils
- 75g cooked spaghetti, per person, to serve



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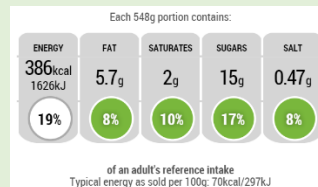


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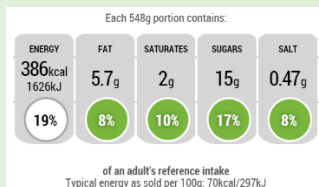


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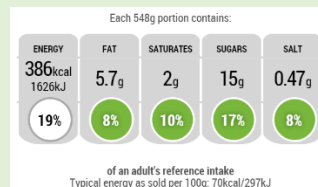


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 @HNNH\_UoChester

**Method**

Add all the ingredients to the slow cooker and set to cook on low for 6-8 hours. Stir in the tinned lentils and leave for another 10-15 minutes to warm through.

Serve with cooked spaghetti.

**Alternative recipe ideas:**


Swap the spaghetti for lasagne sheets to turn the Bolognese into lasagne, just top with grated cheese.

Add chilli powder and kidney beans and serve with boiled rice to turn the dish into a chilli con carne.

Freeze any leftovers to create your own ready meal, defrost in the fridge overnight and reheat until piping hot.

Inspired by a combination of slow cooker Bolognese recipes from BBC Good Food.

<https://www.bbc.co.uk/food/collections>

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