

Spicy Spaghetti Bolognese



INGREDIENTS

Beef mince, tin of tomatoes, tomato puree, Italian seasoning, oregano, fresh basil, lemon juice, peppers, onions, garlic, cayenne pepper, chilli, paprika, Tabasco, salt, pepper, olive oil, spaghetti

DIRECTION

Fry the peppers, onions and chilli in a pan with a drop of olive oil. When they are soft, add the mince. Fry the mince until it looks 'crumbly' then stir in the Italian seasoning, oregano, cayenne pepper, paprika, pepper and garlic. Next, add the tin of tomatoes, tomato puree, lemon juice and Tabasco. Let simmer until ready to serve. Just before you remove from the pan, add torn basil leaves. Meanwhile, boil the spaghetti in salted water until soft, serve it with the mince in sauce and enjoy!