



Spaghetti
Bolognese



SPAGHETTI BOLOGNESE

Ingredients

500g McIvor pork mince
3tbs oil
1 brown onion, diced
4 cloves of garlic, finely chopped
2 cans diced tomatoes
3 bay leaves
1 cup red wine
salt & pepper to taste
1.5 cups beef stock
500g spaghetti
handful parsley, roughly chopped
parmesan cheese to serve

Method

In a large pot, over a medium heat add oil and onion. Once soft, add in the garlic and cook until golden. Remove from heat and add the pork. Once browned, add in cooked onion, garlic, diced tomatoes, bay leaves, red wine, beef stock and salt and pepper. Slowly simmer for 45-60 minutes or until most of the liquid has been absorbed.

Bring a large pot of water to the boil, throw in a generous pinch of salt and add the pasta. Once the pasta is *al dente*, remove from the heat, drain and mix through the pasta sauce.

Serve with parmesan cheese and parsley.



McIvor Farm is all about farming and growing soil. Everything we do is about what is best for the soil! We utilise livestock, mostly Berkshire Pigs to assist us with this process....the by-product is pasture-raised, ethically grown PORK and gosh it's a delicious by-product!



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