

Bolognese



INGREDIENTS

AVO Bolognese Sauce

Beef Mince

Celery

Carrot

White Onion

Basil (*garnish, optional extra*)



METHOD

1. Mince 1.5kg of 80/20 VL **beef mince** twice.
2. Peel and dice 4 whole **carrots**.
3. Finely diced 2 **white onions**.
4. Chop up 200g **celery**.
5. Combine all prepared ingredients into mixing bowl and add 1.5kg **AVO Bolognese Sauce**. Mix thoroughly to distribute all ingredients evenly throughout.
6. Add **basil** leaves for garnish.



OVEN/PAN FRY



SPAGHETTI/RIGATONI

AVO Bolognese Sauce is an Italian Classic and an ideal midweek meal solution for your counter or multi deck!

Aromatic tomato flavour, rounded off with oregano. Bellissimo!



For allergen information, please refer to the relevant product specification.