

# Pasta and Bolognaise Sauce

- 1  
1 onion  
1 clove garlic  
250g Quorn  
1 tsp oil  
1 tin tomatoes  
(1 tbsp tomato puree)  
200g pasta  
Pepper and mixed herbs

Check your ingredients

			
<p>2</p> <p>Finely dice the onion. Peel and grate the clove of garlic</p>	<p>3</p> <p>Weigh out 250g Quorn</p>	<p>4</p> <p>Add 1 tsp oil and fry onion and garlic for 2 mins add quorn</p>	<p>5</p> <p>Open the tin of tomatoes and add to saucepan, add 1 tbsp tomato puree</p>
			
<p>6</p> <p>Add, a pinch of herbs and a pinch of pepper</p>	<p>7</p> <p>Add 200g pasta to half a saucepan of boiling water</p>	<p>8</p> <p>Leave to simmer for 10 minutes</p>	<p>9</p> <p>Using a colander, drain the pasta in the sink</p>
			<p>10</p> <p>Stir the sauce that should now have thickened</p>
<p>11</p> <p>Serve the pasta with the sauce</p>	<p>12</p> <p>What other dishes could we make with this sauce?</p>		