**Pasta Bolognese**

\*This is my made up version…I normally add wine and other small additions, but I’ve simplified it for the sake of the children’s dietary requirements 😊.

I’m also adding the quantities for a) the **13** classes (yr1-6), and b) for a serving of approximately **10**.

**Ingredients:**

**Serves 13 classes Serves 10**

39 x packets fusilli 1 x packet fusilli

27 x passata ~ 700 ml passata

20 x condensed tomato soup ~ 1/2 can soup

78 Tbs EVOO ~ 2 Tbs EVOO

39 Tbs Vegeta ~ 1 tsp Vegeta

1 tsp pepper ~ pinch pepper

13 kg beef mince ~ 350 g mince

13 x onions ~ 1/3 x onion

39 tsps garlic ~ 1 x tsp garlic

39 tsps basil ~ 1 tsp basil

13 packets parmesan cheese ~ 1/3 packet

**Method:**

* Fry onion in oil.
* Add mince and brown nicely. Add garlic and basil and cook for a couple of minutes.
* Add passata, tomato soup, pepper and Vegeta. Simmer covered for around 1 ½ hours or longer if possible.
* Cook pasta as per instructions…take out of water 2 minutes before they’re done. Reserve some pasta water…around 1 cup.
* Mix pasta and sauce together…add pasta water at this stage.
* Place in tray and sprinkle with cheese.
* Bake covered for around 25-30 minutes. Serve.