

# Spaghetti Bolognese

## *Ingredients*

$\frac{1}{4}$  cup olive oil  
1 large onion, finely chopped  
2 cloves garlic, crushed  
2 rashers bacon, diced  
500g mince  
1 can diced peeled tomatoes  
2 tablespoons tomato paste  
1 teaspoon mixed herbs  
Salt and pepper to taste  
Water  
 $\frac{1}{2}$  cup grated cheese  
500 gm spaghetti

## *Method*

1. Put water for spaghetti on to boil in large saucepan.
2. Meanwhile, heat oil in large frypan.
3. Add onions and garlic and sauté until soft.
4. Add bacon and sauté for 1 minute.
5. Add mince and brown over high heat, stirring with a wooden spoon to break up lumps.
6. Add tomatoes, tomato paste, herbs and water.
7. Bring to boil and then turn down heat and simmer until pasta is ready.
8. Add pasta to boiling water and cook for 10 minutes or until al dente.
9. Drain water from spaghetti. Add to mince and stir to combine.
10. Place in serving bowl and sprinkle with cheese to taste.

# Macaroni Cheese

## *Ingredients*

500 gm macaroni pasta or shell pasta  
1 cup grated cheese  
Margarine to grease dish  
Water

## *White sauce*

4 tablespoons butter or margarine  
2 cups milk  
4 tablespoons plain flour  
Salt and pepper to taste  
Water

## *Method*

1. Place large saucepan of water on heat for pasta.
2. Preheat oven to 250 degrees celcius.
3. Lightly grease a large ovenproof dish with the margarine.
4. Melt butter or margarine in saucepan over a medium heat.
5. Season with salt and pepper.
6. Add flour and stir with a wooden spoon to make a roux.
7. Gradually add milk and whisk to make sauce.
8. Meanwhile, add pasta to boiling water and cook for 10 minutes or until al dente.
9. Drain pasta and add to white sauce, stirring to combine.
10. Transfer to greased dish and sprinkle with cheese.
11. Bake for 10 - 15 minutes or until golden.
12. Serve.

# Fettucini Carbonara

## *Ingredients*

250gm fettucini  
2 tablespoons oil  
1 onion, finely diced  
1 clove garlic, crushed  
4 bacon rashers, finely diced  
600 ml thickened cream  
 $\frac{1}{2}$  cup grated cheese

## *Method*

1. Place saucepan of water on to bring to boil.
2. Meanwhile, heat oil in frying pan.
3. Add onion, garlic and bacon and sauté until golden.
4. Add cream and bring to a simmer for about 15 minutes.
5. Add pasta to boiling water and cook for 10 minutes or until al dente.
6. Drain pasta and return to saucepan.
7. Add cheese to sauce and stir until melted.
8. Pour over pasta and stir through until combined.
9. Serve.