

# Mr Brown's Spicy Spag Bol

Serves 6-8 depending on greediness

## Ingredients:

- One pack of spaghetti
- 750g minced beef
- 2 onions
- 2 peppers
- 5 cloves of garlic
- 3 tins of chopped tomatoes
- Mushrooms
- Tomato puree
- Lots of grated cheese
- Seasoning (season all / Italian seasoning / rosemary/ thyme/ paprika etc)
- Basil
- Chilli powder
- Frozen garlic bread

## Instructions:

Place the minced beef in a hot deep pan or large wok.  
Cook until it all turns brown (about 5-10 mins).  
Drain off the liquid fat into a container to throw the fat in the bin when cooled.

Chop all of the onions, peppers, mushrooms and garlic into small pieces.  
Throw all of them into the same pan as the cooked mince.  
Add some tomato puree, and the tins of chopped tomatoes.  
Add your chosen seasoning.  
Add as much chilli powder as you dare.  
Cook it all on a low heat for about 10 mins. Stir regularly.

Boil a full kettle of water.  
Place all of the spaghetti in another large deep pan with the boiled water.  
Cook for length of time stated on packet (usually about 10 mins).  
Drain the water out when cooked.

Place the frozen garlic bread in the oven. Follow the instructions on the packet.

## To serve:

Place some spaghetti into a bowl.  
Pour some Bolognese on top.  
Smother with loads of grated cheese.  
Place a piece of basil on top to make it look nice.  
Place some garlic bread next to it.  
Enjoy!

