



Sausage Spaghetti Bolognese

Preparation time: **less than 30 mins**

Cooking time: **30 mins to 1 hour**

Serves 2

Ingredients

- 4 good-quality sausages
- 1 tbsp olive oil
- 1 small onion, finely chopped
- ½ black pepper
- 400g/14oz tin chopped tomatoes
- 2 tbsp tomato purée
- ½ tsp dried oregano
- 200g/9¾oz dried tagliatelle or spaghetti
- grated Parmesan, to serve
- fresh basil leaves, to serve

Method

1. Chop the sausage meat in to small pieces and put into a large non-stick frying pan. Add the oil and onion and cook over a medium heat for 10 minutes, or until lightly browned. Add the black pepper and cook for 1 minute more, stirring.
2. Add the tomatoes, tomato purée and oregano. Bring to a gentle simmer and cook for 8–10 minutes, or until the sauce has thickened, stirring regularly.
3. Fill a large saucepan with water and bring to the boil. Add the pasta to the water and cook for 7–9 minutes (or according to the pack instructions) until tender, stirring occasionally to separate the strands.
4. Drain the cooked pasta in a colander and return to the saucepan. Tip the spicy sausage sauce into the same pan and toss well together. Serve topped with grated Parmesan and scattered with torn basil leaves.