KIKKOMAN

Quick Umami Bolognese

Total time **40 mins** **10 mins** preparation time **30 mins** cooking time

Nutritional facts (per portion):
3,485 kJ / 832 kcal

Fat: **39 g** Protein: **47 g**
Carbohydrates: **72 g**

INGREDIENTS

4 portion(s)

300 g	Spaghetti
15 g	olive oil
125 g	bacon or pancetta, cubed
500 g	ground beef ~ 20% fat
200 g	carrot (3 medium) medium carrots
125 g	sticks celery
125 g	small onion
3	cloves garlic, minced
100 g	single cream
400 g	can chopped tomatoes
30 ml	Kikkoman Naturally Brewed Soy Sauce
	Fresh basil, leaves only

PREPARATION

Step 1

Preheat oil on medium heat. Add minced beef and cook for 4-5 minutes, breaking it up with a spoon, until browned and no pink meat remains. Add bacon and cook for another few minutes . Drain excess fat if desired using a sieve or a colander.

Step 2

Meanwhile peel and finely chop the onion and garlic and stir them into the meat. Peel and finely chop the carrot and celery and stir them in, too. Cook for five minutes over a moderate heat, stirring frequently.

Step 3

Mix in the tomatoes, Kikkoman soy sauce and cream. Cook for five minutes, until slightly reduced. Taste for seasoning and season with salt and pepper if desired.

Step 4

Bring water to boil in a large pan, season with salt generously and cook the spaghetti al dente according to the packaging instructions. Drain the spaghetti, saving 100 ml of cooking water. Mix spaghetti, reserved water and the sauce in a large pan. Stir together over a medium heat for one minute. Divide spaghetti between four plates and top with fresh basil. Serve immediately.