



It's not exactly traditional, but it tastes good!

Ingredients:-

400g of Mince Beef & Pork £1.99

1 Onion, diced £0.33

1 Tin of chopped Tomatoes £0.23 - Plus half a tin of water

2 Tbsp of Tomato Puree £0.16

3 Cloves of Garlic, Minced £0.06

4 Mushrooms, sliced £0.30

½ a Tsp of dried Oregano £0.05

½ a Tsp of dried Mixed Herbs £0.05

1 Bay Leaf £0.05

Salt & Pepper to season £???

Oil to fry £???

¼ of a pack of Spaghetti £0.34 (We have to use Gluten free)

Method:-

- (1) Heat a little Oil in a frying pan over a medium heat.
- (2) Add the Onions & Garlic and fry until softened.
- (3) Add the Mince and fry until browned, stirring as it cooks.
- (4) Add the Mince to the slow cooker with the remaining ingredients.
- (5) Mix everything well and cook on high for 4 hours.
- (6) Remove the Bay Leaf.

(7) Cook the Pasta according the the package instructions.

This worked out at £1.67 per serving Plus the cost of the slow cooker.....

We grated a bit of Cheese over ours, but is always that?s optional.