



Spaghetti Bolognese

- Mins cig eidion
- Winwns
- Garlleg
- Tomatos tin
- Pureè Tomato
- Perlaysiau
- Spaghetti

Dull

Ffriwch y winwns mewn padell ffrio gydag ychydig o olew. Ychwanegwch y garlleg.

Ychwanegwch y mins cig eidion i'r gymysgedd a'i ffrio nes bod y cig yn troi'n frown.

Unwaith bydd y cig i gyd yn frown, ychwanegwch y tomatos tin a'r pureè tomato cyn ychwanegu'r perlaysiau, halen a phupur.

Gweinwch y gymysgedd ar blat neu mewn powlen ar wely o spaghetti neu pasta.

Spaghetti Bolognese

- Beef Mince
- Onions
- Garlic
- Tinned tomatoes
- Tomato Pureè
- Mixed Herbs
- Spaghetti

Method

Fry the onions in a frying pan with some oil. Add garlic.

Add the beef mince to the mixture and fry until the mince has turned brown.

Once the meat is brown, add the tinned tomatoes and tomato pureè before seasoning with some mixed herbs, salt and pepper.

Serve on a plate or bowl on a bed of spaghetti or pasta.