KIKKOMAN

Quick Bolognese with umami kick

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 (large opening full)
15 g	Oil
125 g	bacon or pancetta, cubed
500 g	ground beef ~ 20% fat
200 g	carrot (3 medium)
125 g	celery (2 ribs)
125 g	onion (1 small)
3	cloves garlic, minced
100 g	cream half and half
400 g	canned diced tomato
30 ml	Kikkoman Naturally Brewed Soy Sauce
	Fresh basil, leaves only

PREPARATION

Step 1

Preheat oil on medium heat. Add ground beef and cook without breaking for 2 minutes on each side, until browned. Add bacon and stir to break meat. Cook for another few minutes until no more pink meat remains. 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 half-and-half. 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, saved water and the sauce in a large pan. Stir together over medium heat for one minute. Divide spaghetti over four plates and top with fresh basil. Serve directly.