

Lentil Pasta Bolognaise



You will need:



Saucepan



Saucepan



Wooden spoon



Kettle



Sieve



Tablespoon

Lentil Pasta Bolognaise



You will need:



Measuring jug



Teaspoon



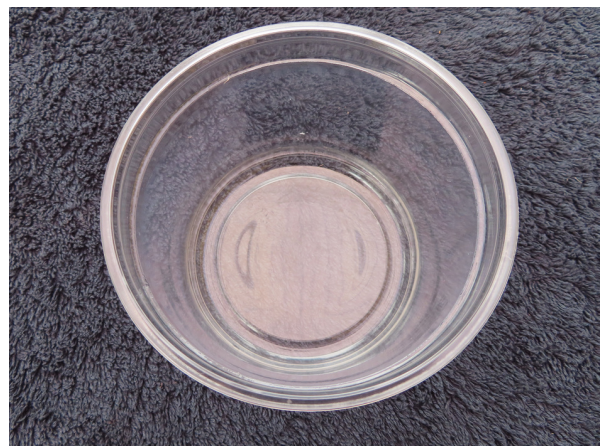
Peeler



Chopping board and sharp knife



Weighing scales



5 pots/dishes for weighed/chopped ingredients

Lentil Pasta Bolognaise



You will need:



150g lentils



150g pasta



Carrot



Onion



4 Mushrooms



Stock cube

Lentil Pasta Bolognaise



You will need:



Tin of tomatoes



Mixed dried herbs



Oil

Lentil Pasta Bolognaise

The
Cooking
Club

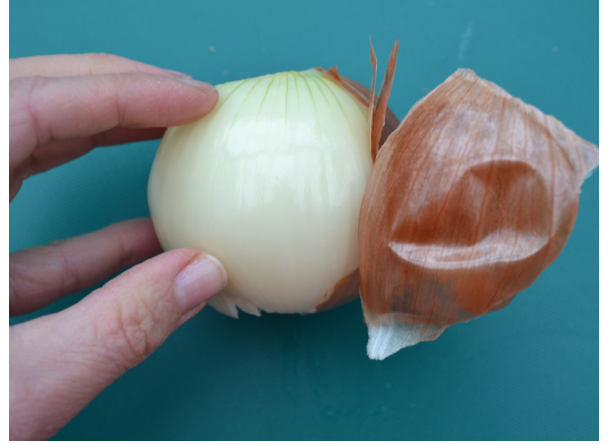
Recipe:

1



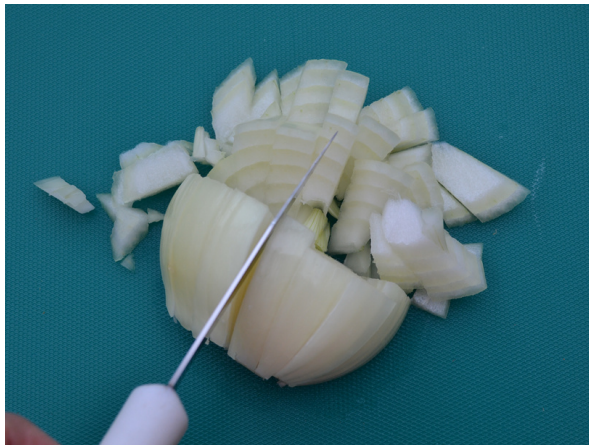
Wash your hands

2



Peel the onion

3



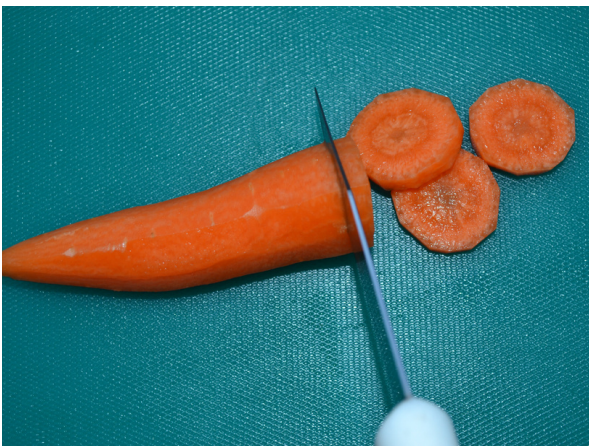
Chop the onion

4



Peel the carrot

5



Chop the carrot

6



Wash the mushrooms

Lentil Pasta Bolognaise

The
Cooking
Club

Recipe:

7



Chop the mushrooms

8



Turn cooker to high
heat

9



Add a tablespoon of oil

10



Add the onions and
carrots

11



Stir and cook for 5
minutes

12



Add the mushrooms

Lentil Pasta Bolognaise



Recipe:

13



Stir

14



Add the tomatoes

15



Put 150g of lentils in a sieve

16



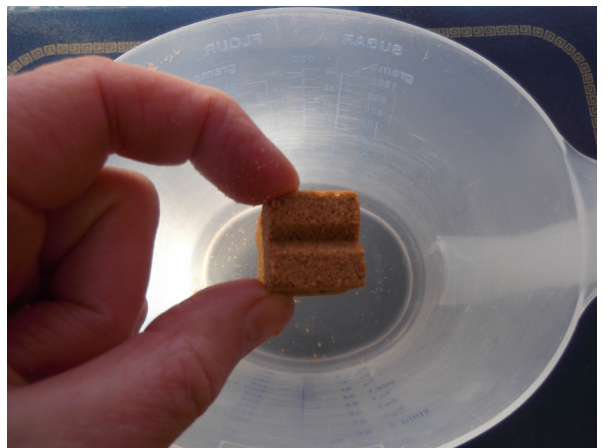
Rinse the lentils

17



Add the lentils to the saucepan

18



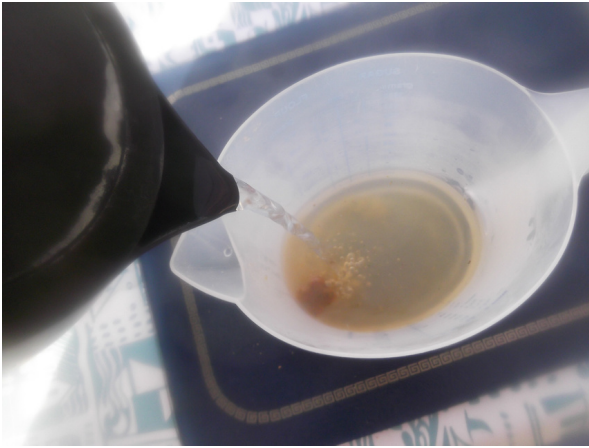
Put a stock cube in a jug

Lentil Pasta Bolognaise



Recipe:

19



Add 300ml of boiling water

20



Add the stock to the pan

21



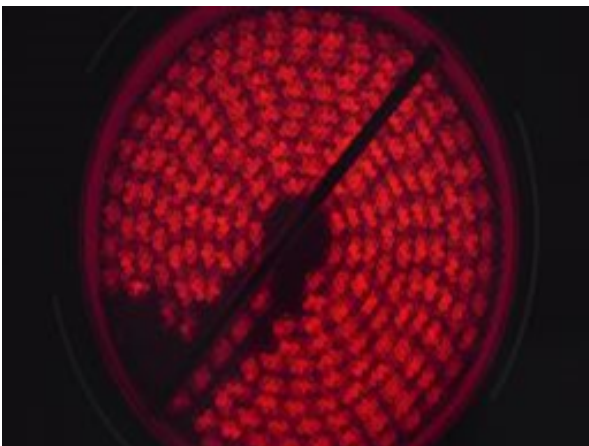
Add 1 teaspoon mixed dried herbs to the

22



Stir, bring to boil

23



Turn the cooker ring to low

24



Cook for 20 minutes, stir occasionally

Lentil Pasta Bolognaise



Recipe:

25



Turn another cooker ring to high

26



Boil water in pan

27



Add 150g of pasta

28



Stir once and cook for 12 minutes

28



Drain pasta

30



Serve