



## TAGLIATELLE WITH VEGETABLE BOLOGNAISE SAUCE

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**Prep + cook time: 25min Serves: 4**

### Ingredients

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| 2 tbsp olive oil                       | 2 thyme sprigs                                  |
| 1 onion, finely chopped                | 2 rosemary sprigs                               |
| 3 cloves garlic, finely chopped        | 450 g dried tagliatelle                         |
| 2 carrots, peeled and finely diced     | 40 g   1/3 cup Parmesan, finely grated, divided |
| 100 ml dry white wine                  | 15 g   1/2 cup basil leaves, thinly sliced      |
| 100 g   1/2 cup split red lentils      | salt  |
| 800 g   4 cups tinned chopped tomatoes | freshly ground black pepper                     |
| 250 ml vegetable stock                 |   |
| 2 bay leaves                           |   |

1. Heat the oil in a casserole dish set over medium heat. Add the onion, garlic, carrot, and a pinch of salt, sweating until softened, about 5 minutes.
2. Add the wine and bring to a boil, cooking until almost entirely evaporated, 1-2 minutes.
3. Stir in the lentils, tomatoes, stock, bay leaves, thyme, rosemary, and some salt and pepper to taste. Bring to a rapid simmer, stirring, and then reduce to a gentle simmer, cooking until the sauce has thickened slightly, 30-40 minutes; stir from time to time.
4. When ready, season to taste with plenty of salt and pepper. Cover and keep warm off the heat.
5. Bring a large pot of salted water to a boil. Add the tagliatelle and cook according to packet instructions until 'al dente,' 10-12 minutes.
6. Just before draining, scoop out about 250 ml of the starchy cooking water. Thoroughly drain the pasta and add it to the vegetarian bolognese along with half the Parmesan and some salt and pepper; stir and toss to combine, loosening as needed by adding some of the starchy cooking water.
7. Serve straight from the dish topped with the remaining Parmesan and some basil.