

## VEGGIE BOLOGNAISE



Category: Vegetarian main courses

Created: on 2020-07-16  
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 Suggested by: Sooz  
 Total preparation time:  
 38:05 Minutes

### INGREDIENTS FOR 4 SERVES

|                                |                                               |
|--------------------------------|-----------------------------------------------|
| <b>10 gram</b>                 | dried porcini mushrooms                       |
| <b>1</b>                       | onion, chopped into quarters                  |
| <b>3</b>                       | garlic cloves                                 |
| <b>1</b>                       | red chilli, finely chopped (optional)         |
| <b>120 gram</b>                | Carrots, roughly chopped                      |
| <b>1</b>                       | celery stick, roughly chopped                 |
| <b>1</b>                       | small red capsicum, roughly chopped           |
| <b>2 tablespoon (AUS 20ml)</b> | olive oil                                     |
| <b>40 gram</b>                 | tomato paste                                  |
| <b>2 teaspoon</b>              | dried oregano leaves                          |
| <b>400 gram</b>                | can brown lentils, drained, rinsed            |
| <b>400 gram</b>                | can chopped tomatoes                          |
|                                | Salt and freshly ground black pepper to taste |

### STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).