

# Turkey Bolognese

Serves 18 adults / 25 children

## Ingredients

1.8kg Bernard Matthews Turkey Thigh Mince  
4 tbsp olive oil  
200g onion, finely chopped  
4 cloves garlic, crushed  
400g mushrooms, sliced  
2.5kg canned chopped tomatoes  
60g tomato puree  
2 tsp mixed herbs  
1 tbsp cornflour  
Seasoning to taste

## Method

1. Heat the oil, gently fry the onion and garlic until softened.
2. Add the turkey mince and stir until thoroughly cooked.
3. Add the mushrooms, canned tomatoes and tomato puree.
4. Stir in the mixed herbs and simmer for 20-30 minutes.
5. Blend cornflour with a little water, add to sauce, bring to the boil, stirring continuously until thickened.
6. Season to taste. Serve with spaghetti or pasta twirls.



For more information or help with menu planning, please contact the Bernard Matthews Foodservice team on:

Tel: 0845 519 4097

e-mail: [foodservice@bernardmatthews.com](mailto:foodservice@bernardmatthews.com)

[www.bernardmatthewsfoodservice.co.uk](http://www.bernardmatthewsfoodservice.co.uk)

*Time to swap to turkey... change your meat not your menu!*