

COURGETTI TURKEY BOLOGNESE



Ingredients (Serves 2)

- 1 onion
- 2 cloves garlic
- 400g turkey mince
- 1 red chilli
- 50g chopped mushrooms
- 3 courgettes
- 200g passata
- Fresh Basil
- Parmesan

Instructions

- 1. Start by dry frying the turkey mince, then put to one side.
- 2. Soften the onion and garlic in a little olive oil.
- 3. Add the mince, mushrooms, passata and leave to simmer.
- 4. Using a spiralizer, spiralize 3 courgettes.
- 5. Place the courgettes in a little olive oil and heat to soften.
- 6. Season with fresh basil and a little grated parmesan.

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