Mushroom and Butternut Squash Bolognese

Cook	30 mins
Prep	10 mins
Makes	4 servings

A meat free spag bol alternative using mushrooms and tender butternut squash, roasted in a tasty bolognese sauce. Served with pasta, this is a vegetarian delight that's hearty, wholesome, and brimming with goodness!

INGREDIENTS

- 1 large butternut squash, peeled, deseeded and finely diced
- 3 tbsp olive oil
- 250g portobello mushrooms
- 250g chestnut mushrooms
- 500g Dolmio Onion and Garlic Bolognese Sauce
- 240g dried linguine/spaghetti

Instructions

1. Preheat the oven to gas 6/200c. Place the butternut squash into a large roasting tray, drizzle with oil and roast for 15 mins.
2. Roughly chop the mushrooms and add to the squash. Stir and return to the oven for 5 minutes.
3. Add the Dolmio Onion and Garlic Bolognese Sauce, stir well and roast for a further 10 minutes.
4. Cook the pasta according to the packet instructions then serve with the Bolognese spooned over the top and a little grated cheese if you wish.

More Recipes Like This

Slow Cooked Sweet Potato Lasagne

Cooking time

2 hrs 30 mins

Prep time

25 mins



Salmon and Broccoli Pasta Bake

Cooking time

20 mins

Prep time

15 mins

Courgetti Bolognese

Cooking time

30 mins

Prep time

15 mins

Source URL: *https://www.dolmio.co.uk/recipes/mushroom-and-butternut-squash-bolognese*