



Venison Pasta



Ingredients

- 2 tbsp oil
- 1 medium onion, finely chopped
- 1 carrot, finely chopped
- 2 garlic cloves, finely chopped or 1 tsp garlic granules
- 500g minced venison
- 1 tsp dried oregano
- 2 tbsp tomato purée or ketchup
- 2 x 400g cans chopped tomatoes or passata
- salt and freshly ground black pepper
- 1 tsp sugar to taste

PREP TIME: 10 MINS

COOKING TIME: 1 HOUR

SERVES: 4-6 PEOPLE

SUITABLE FOR HOME FREEZING

How to make it

Heat the oil in a saucepan, add the onions, carrot and garlic and cook for 10 minutes until soft, adding a little water if it starts to stick.

Add the mince and break up with a wooden spoon. Cook over a high heat for a few minutes, stirring well, until all the moisture has evaporated and the meat is browned.

Add the oregano, tomato purée or ketchup, tinned tomatoes and simmer gently for 35-40 minutes, then season to taste and add sugar if needed.

Cook the pasta according to the directions on the package.

Serve with cheese if you like and for an extra kick sprinkle chilli flakes on top.