One Pot Spaghetti Bolognese

**Ingredients:**

1 onion
2 carrots
1 stalk celery
2 bacon rashers
1 zucchini
2 garlic cloves
500g beef mince
¼ cup tomato sauce
800g fresh tomatoes/2 tins chopped tomatoes
6 sprigs fresh thyme
250g dried spaghetti
3 cups vegetable stock
¼ cup fresh parsley
2 Tablespoons soy sauce

**Method:**

1. Heat oil in a large nonstick pot.
2. Chop bacon, onion, carrots, celery, garlic and zucchini very small.
3. Brown vegetables and bacon in pot until soft. Add mince and brown all over.
4. Stir in the tomato sauce, chopped tomatoes, fresh thyme and vegetable stock. Bring to the boil.
5. Add spaghetti reduce heat and simmer uncovered for 15 minutes or until the spaghetti is tender and sauce has thickened.
6. Once spaghetti has cooked remove the pot from the heat and remove the sprigs of thyme.
7. Add your fresh chopped parsley and season with salt and pepper to taste.