Iron rich recipe brought to you by Ferrogen iron supplements & Pheebs Foods



LENTIL BOLOGNESE

Serves 2

- 1 medium brown onion
- 1 carrot
- 1 celery stalk
- 1-2 tbsp olive oil
- 3 garlic cloves
- 1 400g tin of diced tomatoes
- 1 400g tin brown lentils drained and rinsed well (240g)
- 3 tbsp tomato paste

1/2 cup water

1 chicken or vegetable stock cube

Pinch of salt and black pepper

- 1 tsp sugar
- 1 tsp dried oregano
- 1 tsp dried Italian spice
- 2 bay leaves *dry or fresh
- **2 serves** dried wholemeal spaghetti (around 85g dried pasta per serve)



METHOD

- Finely dice the onion, carrot and celery, this can also be done in a food processor pulsing until all finely chopped
- Heat the olive oil in a large saucepan over a medium heat and 2 cook the vegetables for 5 minutes or until softened, add the garlic and cook for a further minute
- Add in all remaining ingredients and bring to a boil, turn the 3 heat down and simmer covered for 10 minutes then uncovered for a further 5-10 or until slightly reduced
- Cook the pasta in boiling salted water until al dente. Drain the pasta reserving ¼ cup of the pasta water, add the pasta and reserved water to the pot with the Bolognese and stir well until everything is coated in the sauce.
- Serve with fresh basil leaves and some parmesan cheese 5 if desired

DID YOU KNOW 38% of Australian women aged 19-50 are low in iron?¹ Ensuring your blood iron levels are in the healthy range for your body can help you to feel in your element. Ferrogen iron supplements support healthy nutritional choices via this yummy range of iron rich recipes developed in conjunction with wholefood nutritionist Phoebe Conway. When increased iron intake through diet proves inadequate, iron supplementation might be recommended by your doctor.

Reference: 1. Australian Health Survey: Usual Nutrient Intakes, 2011-12. Always read the label. Follow the directions for use. If symptoms persist, talk to your health professional. Choose Pink. Choose







