

- 2 teaspoons dried mixed herbs 450ml (3/4 pint) beef stock
 - Pepper to taste

400g dried spaghetti (white or wholemeal)



- herbs, stock and pepper
- Bring to the boil, then reduce heat, cover and simmer for one hour. Uncover pan, increase heat lightly and simmer for 20 - 30 minutes to thicken sauce, stirring occasionally
- Meanwhile cook spaghetti in a large saucepan of boiling water until pasta is just cooked. Drain thoroughly
- Pile spaghetti onto warmed serving plates and spoon sauce over top. Serve with salad

If desired, sprinkle with a small amount of grated cheese or shaved parmesan just before serving.

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APRIL FXLLS DAY *Moving Right to Stay Upright*



Falls are Preventable

Come along to the Market on Monday, 3 April 2017, from 9.30am - 11.30am to find out how!

The Health Promotion Team will be there to show you some exercises to help prevent falls. All are welcome to join in.

They will also be on hand to answer any questions and help with any concerns.