

Pasta Bolognese



Time: ~60 min | **Difficulty:** Moderate

Ingredients:

- 1 lb ground beef (80/20)
- ½ lb ground pork
- 1 onion, finely diced
- 2 carrots, diced
- 2 celery stalks, finely chopped
- 3 cloves garlic, minced

- ¼ cup olive oil
- 2 tbsp tomato paste
- 1 can (28 oz) crushed San Marzano tomatoes
- ½ cup dry red wine
- ½ cup whole milk
- 1 tsp dried oregano; 2 bay leaves
- Salt & pepper
- 1 lb tagliatelle or spaghetti

Instructions:

1. Heat olive oil in a large pot. Sauté onion, carrots, and celery until softened (~5 min). Add garlic, cook 1 min.
2. Add ground beef and pork, breaking it up. Cook until browned.
3. Stir in tomato paste and cook 2 min. Deglaze with red wine; let it reduce by half.
4. Add crushed tomatoes, milk, oregano, and bay leaves. Season with salt and pepper.
5. Simmer on low for 30–40 min, stirring occasionally, until thick and rich.

6. Cook pasta al dente, toss with the sauce, and serve with grated Parmigiano-Reggiano.

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