

Bolognese

In a hurry for dinner? This recipe has got you covered! Pull it together in roughly 40 min, with not a lot of work, yeah that's a winner! Pasta night never looked so good!

Ingredients

1 Carrot – peeled and grated
1 Onion – peeled and grated
3 cloves of Garlic – fine grated
4 tbsp Olive Oil
1lbs Ground Beef
1 small can Tomato Paste
½ tsp Crushed Red Pepper Flakes
1 tsp Dried Oregano
1 tsp Dried Basil
¼ cup Half and Half Cream
½ cup Grated Parm
Salt and Pepper
Pasta of Choice
½ cup of Pasta Water

Let's Begin!

1. In a deep pan, preheat to medium heat and add the Olive Oil. Add your Vegetables and cook till beginning to soften, roughly 5-7 min. Add your Ground beef to brown and crumble.
2. Add the tomato paste, pepper flakes, oregano and basil. Stir and incorporate well. Allow this to cook for a couple minutes. Meanwhile, drop your pasta into water. Cook to package instructions, saving ½ cup of the starchy water.
3. In the pan, add your cream and cheese, salt and pepper. Mix well and allow to simmer. If the sauce is a touch thick for your liking, you can thin it out with Pasta water.
4. Top the pasta with your sauce, and add extra cheese if you want!

Enjoy!