

Tagliatelle alla Bolognese

Bolognese is a type of ragù, or meat-based sauce originating in Bologna. This ragù is traditionally eaten with tagliatelle pasta whose long, flat ribbons are specifically designed for this sauce. Twist the tagliatelle into rose-shaped nests on the plate.

PREP TIME: 10 minutes **TOTAL TIME:** 1 hour 30 minutes **SERVINGS:** 4

INGREDIENTS

- 1 pound ground chuck
- 3 ounces pancetta, chopped
- 1 medium onion, diced
- 2 stalks celery, diced
- 2 carrots, diced
- 3 garlic cloves, minced
- 1 cup red wine
- 1 (28-ounce) can **Cento Imported** crushed tomatoes
- 1/3 cup **Cento** tomato paste
- 1 bay leaf
- 2 Tablespoons **Colavita** Extra Virgin Olive Oil
- 1/4 cup grated **ShopRite Trading Company** Parmigiano Reggiano
- 1 pound tagliatelle pasta
- Salt and pepper to taste

DIRECTIONS

1. Chop carrots, celery, onions, garlic and pancetta.
2. Add garlic and bay leaf in a large stock pot over medium heat with olive oil. Cook until fragrant and then add chopped vegetable to pot and cook for additional 5 to 8 minutes.
3. Add the ground beef and cook until meat is no longer pink, approximately 8 to 10 minutes. Add red wine in the simmering stage and let the wine reduce. Add diced tomatoes, tomato paste.
4. Bring the sauce to a boil, then reduce the heat to simmer. Allow the sauce to simmer for at least 1 to 2 hours.
5. 10 to 15 minutes before the sauce is ready, cook the tagliatelle pasta. Boil water in a large pot and cook pasta to desired doneness.

Nutrition Information (1 serving): Calories 887, Total Fat 36 grams, Saturated Fat 13 grams, Cholesterol 85 milligrams, Sodium 890 milligrams, Carbohydrates 96 grams, Sugar 14 grams, Fiber 6.5 grams, Protein 43 grams