



Classic Spaghetti Bolognese With Parmesan and Basil

Ingredients

- Carrots
- Celery
- Yellow onion
- Basil
- Garlic
- Canned diced tomatoes
- Ground beef
- Parmesan cheese
- Crushed red pepper
- Black pepper
- Extra virgin olive oil
- Italian seasoning
- Salt
- Spaghetti pasta

Directions

1. Fill a medium saucepan halfway with water, cover, and bring to a boil. Uncover, add salt and pasta, and stir for a few seconds. Cook until desired firmness, 8-10 minutes.
2. Heat a sauté pan over medium heat.
3. Coat bottom of pan with oil. Add onion, garlic, carrot, celery, and crushed red pepper. Stirring frequently, cook until softened, 5-6 minutes.
4. Increase heat to medium-high and add beef. Breaking apart with a spoon, cook until browned and crumbly, 3-4 minutes.
5. Add tomatoes, ½ of the basil (save the rest for garnishing), Italian seasoning, salt, and pepper. Stir and bring to a boil. Reduce heat, cover, and simmer, stirring occasionally, for 10 minutes.
6. Drain pasta, return to saucepan, and drizzle with a little olive oil to prevent sticking.
7. To serve, place pasta in a shallow bowl or plate and top with Bolognese sauce. Sprinkle with Parmesan and garnish with remaining basil. Enjoy!