

Pasta with Fresh Tomato Bolognese

Traditional Bolognese sauce requires simmering the meat for hours; it's amazing, but not something to make on a weeknight. Enter instant bolognese, here made with fresh tomatoes, instead of canned or paste. The flavors still develop into something impressively deep and rich.

Makes: 4 to 6 servings

Time: About 35 minutes

Ingredients

- Salt
- 2 tablespoons butter or olive oil or a combination
- 1 pound ground beef, pork, or veal or a combination
- 1 small onion, finely chopped
- 1 carrot, finely chopped
- 3 garlic cloves, minced
- Pepper
- 1/2 cup white or red wine
- 2 cups finely chopped fresh tomatoes
- 1/4 cup cream (optional)
- 1 pound spaghetti (or any dried pasta of your choice)
- 1 cup grated Parmesan cheese

Instructions

1. Bring a stockpot of water to a boil and salt it. Put the butter in a large skillet over medium-high heat.
2. When the oil is hot, add the ground meat and cook, stirring occasionally and breaking it apart with a spoon until it's brown and crisp, about 10 minutes. Add the onion, carrot and garlic, and sprinkle with salt and pepper. Cook, stirring occasionally, until the vegetables soften slightly, 2 or 3 minutes.
3. When the meat is browned, add the wine, scrape off any browned bits from the bottom of the pan, and let it bubble away until it reduces by about half. Add the tomatoes and cook, stirring occasionally, until they break down and get thick and saucy, 6 to 8 minutes.
4. Stir in the cream if you're using it and turn the heat as low as it will go.
5. When the water boils, add the pasta and stir occasionally. Start tasting after 5 minutes.
6. When the pasta is tender but not mushy, drain it, reserving some cooking water. Add the pasta to the skillet and turn the heat to medium-high. Add half of the Parmesan and a splash of

the cooking water if you want to make it saucier. Toss, taste, and adjust the seasoning, and serve with the remaining cheese on top.

— Recipe adapted from [*How to Cook Everything Fast*](#)