

Pasta with Meat Sauce



Recipe courtesy of Michael Symon



Level: Easy

Total: 1 hr 20 min

Active: 25 min

Yield: 4 to 6 servings

Ingredients:

- 2 tablespoons oil (I'm using olive oil)
- 2 pounds ground meat of your choice, such as beef, pork, turkey, chicken, lamb (I'm using beef)
- 1 onion, diced (I'm using yellow onion)
- 2 cloves garlic, minced
- 1/4 cup tomato paste
- 3/4 cup liquid of your choice, such as beef stock, chicken stock, water or wine (I'm using red wine)
- One 28-ounce can tomato product (I'm using crushed tomatoes)
- 2 tablespoons oregano (if you have it)
- Salt and pepper
- 1 pound dry pasta (I'm using rigatoni)
- 3 tablespoons grated hard cheese (I'm using Parmesan)

Directions:

1 Heat a large saucepan over medium heat and add the oil. When hot, add the meat and cook, without stirring, until browned, 3 to 5 minutes. Break it up with a wooden spoon, then add the onion and garlic and cook, stirring, until starting to soften, about 2 minutes. Add the tomato paste and cook for 2 to 3 minutes. Add the wine and bring to a simmer. Add the crushed tomatoes and oregano and season with salt and pepper. Simmer until thickened and the flavors come together, about 1 hour.

2 About 20 minutes before the sauce is done, bring a large pot of water to a boil and salt liberally. Drop in the pasta, give it a stir and cook until al dente according to the package instructions. Drain the pasta and add it to the sauce. Remove from the heat, toss in the cheese and serve.



Cook's Note

For more ingredient substitution ideas, see the article below.