

One-Pot Pasta Bolognese

- Prep Time 25 min
- Total Time 35 min
- Servings 6

- 2 tablespoons olive oil
- 2 onions, diced (about 3 cups)
- 2 carrots, diced (about 1 cup)
- 1 teaspoon salt
- 1 lb lean (at least 80%) ground beef
- 1/4 cup canned Muir Glen™ organic tomato paste
- 1 can (28 oz) Muir Glen™ organic fire roasted diced tomatoes, undrained
- 1 carton (32 oz) Progresso™ beef broth
- 1/2 teaspoon crushed red pepper flakes
- 2 teaspoons Italian seasoning
- 1 lb uncooked spaghetti
- 1/2 cup shredded Parmesan cheese
- 1/4 cup thinly sliced fresh basil leaves



1. In Dutch oven, heat oil over medium-high heat until hot. Cook onions, carrots and salt in oil 5 to 8 minutes or until softened. Add beef; cook 5 to 8 minutes, stirring frequently, until browned.
2. Stir in tomato paste and tomatoes. Stir in broth, pepper flakes and Italian seasoning; heat to simmering. Break pasta in half, then thoroughly rinse under cold water. Tuck pasta into simmering liquid, covering completely. Reduce heat to medium-low; cook 13 to 15 minutes or until pasta is soft and sauce is reduced slightly.
3. Top with Parmesan cheese and basil.