

Olive Garden Bolognese Sauce

Prep time:

25 minutes

INGREDIENTS:

- 1 Tbsp olive oil
 - 1/2 onion, finely chopped
 - 1/2 carrot, finely chopped
 - 1/2 celery stalk, finely chopped
 - 1 garlic clove, finely chopped
 - 100 g ground beef
 - 1/2 Italian sausage, skinned
 - 1/2 cup beef or vegetable broth
 - 1 c crushed tomatoes, chopped (ground) or tomato sauce
 - 1/2 tsp fresh rosemary, chopped (1/4 tsp dry)
 - 1/2 tsp fresh sage, chopped (1/4 tsp dry)
 - Salt and pepper to taste
-
- 2 servings pasta, cooked al dente
 - 3/4 cup mozzarella cheese, shredded



METHOD:

1. **HEAT** oil in a large pan. Add celery, carrot, onion, garlic and cook about 5 minutes. Add meat and cook 8 minutes over medium heat, stirring occasionally.
2. **DEGLAZE** pan with broth; let reduce. Add tomatoes and remaining ingredients and stir. Simmer uncovered for 10-15 mins.
3. **PLACE** cooked pasta in a baking dish. Pour hot Bolognese sauce over pasta. Place shredded mozzarella evenly over sauce.
4. **PLACE** pasta under a broiler until cheese is melted and bubbly.
5. **SERVE** immediately.