

Spaghetti Bolognese

Ingredients

- 1 lb ground beef
- 1 onion, thinly sliced
- 1 carrot, thinly sliced
- 1 stalk celery
- 1 clove garlic
- 2 cup beef stock
- 1 can tomato paste
- salt and pepper
- 1 can tomatoes (pound can)
- fresh mushrooms, sliced

Instructions

Brown meat and drain off grease. Add next 4 ingredients and cook 5 min. Add stock, tomato paste, salt and pepper. Cover and simmer one hour. Stir in tomatoes and mushrooms. Simmer uncovered 15 minutes. Serve over hot spaghetti.

Summary

Yield: 10

Prep Time: 5 minutes

Category: Pasta

Cuisine: Italian