



Enhance That Jar of Spaghetti Sauce

Jacob · 30/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

20

Description

This spaghetti sauce recipe is wonderful I never have enough sauce from just a jar alone I also like the taste of fresh ingredients I like to combine both in this recipe The red wine makes all the difference Serve on your favorite pasta with mushrooms and mozzarella cheese on top

Ingredients

- - 2 tablespoons butter - 1 tablespoon extra-virgin olive oil - 1 (8 ounce) package sliced fresh mushrooms - 1 cup red wine
- divided - 1 pound ground beef - 1 cup diced yellow onion - 1 cup diced tomatoes - ½ cup chopped red bell pepper - ½ cup chopped green bell pepper - ¼ cup minced garlic - 2 tablespoons oregano - 2 tablespoons basil - 1 tablespoon rosemary - 1 (6 ounce) can tomato paste - 1 (28 ounce) jar spaghetti sauce

Instructions

1. Melt butter with olive oil in a small skillet over medium-high heat. Cook and stir mushrooms in butter and oil until softened
2. 2 to 3 minutes. Pour in 1/4 cup red wine and bring to a boil. Reduce heat to medium-low and simmer until mushrooms are very dark and shrunken in size
3. about 20 minutes. Meanwhile
4. heat a large pot over medium heat. Add ground beef
5. yellow onion
6. diced tomatoes
7. red bell pepper
8. green bell pepper
9. and garlic to the pot; cook and stir until beef is completely browned
10. about 10 minutes. Season with oregano
11. basil
12. and rosemary. Stir 3/4 cup red wine and tomato paste into beef mixture. Pour spaghetti sauce into the pot; stir. Bring to a simmer and continue cooking until flavors blend
13. 10 to 30 minutes. Serve over your favorite pasta and top with mushrooms.