



Tami39s Red Sauce Bolognese Tomato Sauce with Ground Beef

Jacob · 30/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

8

Description

This Bolognese pasta sauce is a crowdpleaser takes next to no effort and can be made with fresh or dried herbs that you probably already have in your pantry

Ingredients

— - 1 pound ground beef - 2 (29 ounce) cans tomato sauce - 3 tablespoons dried basil - 3 tablespoons dried oregano - 3 tablespoons onion powder - 2 tablespoons garlic powder - 2 tablespoons white sugar - 1 teaspoon salt - ½ teaspoon ground black pepper

Instructions

1. Heat a large skillet over medium-high heat. Cook and stir beef in the hot skillet until browned completely
2. 5 to 7 minutes; drain and discard grease. Stir tomato sauce
3. basil
4. oregano
5. onion powder
6. garlic powder
7. sugar
8. salt
9. and pepper into beef. Bring to a boil
10. reduce heat to low
11. and cook sauce at a simmer
12. stirring occasionally
13. until thick and rich
14. about 1 hour. Tips Fresh herbs really add an extra layer of flavor. If I have any of the ingredients fresh
15. I substitute: 1 cup basil
16. chopped; 1 cup oregano
17. chopped
18. 2 onions
19. finely chopped; or 3 cloves garlic
20. minced. This makes enough sauce for 2 boxes of pasta; it freezes well.