

Hunt39s Beef and Mushroom Bolognese

Jacob · 29/09/2024



Prep Time

44 mins

Difficult

Medium

Servings

4

Description

Beef and mushroom bolognese starts with beef mushrooms fennel and ground red pepper simmered with diced tomatoes before being tossed with pasta. Serve with grated Parmesan cheese if desired.

Ingredients

- - ½ (12 ounce) box dry fettuccine pasta
- uncooked - PAM® Olive Oil No-Stick Cooking Spray - 1 pound ground sirloin beef (90% lean) - ¾ cup chopped yellow onion - ¾ teaspoon salt - ½ teaspoon ground red pepper - 2 teaspoons finely chopped garlic - 1 ½ cups chopped fresh fennel - 1 (8 ounce) package sliced fresh button mushrooms - 3 tablespoons Hunt's® Tomato Paste - 2 (14.5 ounce) cans Hunt's® Petite Diced Tomatoes
- undrained

Instructions

1. Cook pasta according to package directions. Meanwhile
2. spray large skillet with cooking spray; heat over medium-high heat. Add beef
3. onion
4. salt and pepper; cook 5 to 6 minutes or until beef is crumbled and no longer pink
5. stirring occasionally. Add garlic; cook 1 minute more or until fragrant. Add fennel and mushrooms. Cook 3 to 5 minutes or until vegetables are tender. Stir in tomato paste. Add undrained tomatoes; reduce heat and simmer 5 minutes. Stir in cooked pasta; simmer 2 minutes more or until hot.