

# Red Wine Bolognese

Made with a savory blend of beef, pork, and veal, simmered to perfection in San Marzano tomatoes, the addition of red wine to this bolognese adds depth and complexity, creating a hearty sauce that's perfect for coating your favorite pasta.

**Yield:** 4-6 servings

**Prep Time:** 15 mins

**Cook Time:** 1 hr 20 mins

## Ingredients:

- 1 yellow onion, diced
- 1 tablespoon garlic, minced
- 1 pound pork, beef, and veal mix
- 1 cup red wine
- 2 cans (28oz each) Ciao DOP San Marzano Tomatoes
- 2 teaspoons fresh basil
- 2 teaspoons dried oregano
- 2 teaspoons dried parsley



## Instructions:

1. Sweat the onions and garlic in a sauce pot on medium-low heat.
2. Add the pork, beef, and veal mix and cook until brown.
3. Add the red wine and simmer until the red wine reduces and the alcohol evaporates.
4. Blend the Ciao San Marzano DOP Tomatoes with an immersion blender, then add them to the pot along with the oregano, basil, and parsley, and simmer the sauce for 1 hour.