



WEEKNIGHT BOLOGNESE SAUCE

INGREDIENTS

2 lb 90% Lean Ground Beef
1 Onion, small-diced
1 tsp Kosher Salt
*2 Handfuls Spinach, chopped
**1 Cup Dry Red Wine
1 28 oz Can Crushed Tomatoes
1 Cup Chicken Stock
3 TBSP Tomato Paste
3 TBSP Little Eataly

SERVINGS: 8

Notes:

This sauce pulls together in 30 minutes and can be refrigerated for up to 4 days.
*You can skip spinach or add a few leaves of fresh basil but I always like adding extra greens whenever I can!

**I use Cabernet or an Old Zinfandel.

INSTRUCTIONS

1. Over high heat, brown and break up ground beef in a soup pot. Drain if needed.
2. Add onion and salt and sauté until onion is translucent.
3. Add spinach and cook until wilted.
4. Add wine, crushed tomatoes, chicken stock, paste and Little Eataly Seasoning.
5. High-simmer for about 5 minutes.
6. Cover and low simmer for 10 minutes.
7. Serve over spaghetti, rigatoni or Zucchini noodles!

