

Description



A simple, rich Bolognese sauce that's perfect over your favorite pasta for a delicious weeknight meal. A little of our Chipotle Olive Oil gives it just the right kick! This sauce is best enjoyed with family, friends, conversation and a fine Chianti wine!

Ingredients:

- The Olive Tap's [Italiano 100% Extra Virgin Olive Oil](#)
- 1 T. The Olive Tap's [Roasted Garlic Olive Oil](#)
- 1 T. The Olive Tap's [Chipotle Olive Oil](#)
- 1 small onion, chopped
- 1 lb. lean ground beef
- 2 oz. package porcini mushrooms
- 28 oz. San Marzano tomatoes
- 8 oz. tomato sauce
- 2 T. chopped basil
- 1/4 C. chopped parsley
- Salt and pepper to taste
- Your favorite pasta

Directions:

1. Soak the mushrooms in red wine until softened. Meanwhile, coat the bottom of a pot with the Italiano and

heat. Add the Garlic and Chipotle Olive Oil.

2. Sauté the onion until it starts to become translucent. Brown the beef. Add the mushrooms and cook for a few minutes. Add the canned tomatoes and crush with a spoon. Add the tomato sauce, spices, salt and pepper and simmer until the flavors blend (about 1/2 hour).

Serve with your favorite pasta. This sauce is best enjoyed with family, friends, conversation and a fine Chianti!

Buon appetito,

Mario

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/marios-bolognese-sauce/>

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