

# Weeknight Bolognese



Try this with foxen 7200  
2008 Volpino

## Ingredients

- 1 pound lean ground sirloin
- 2 tablespoons good olive oil, plus extra to cook the pasta
- 4 teaspoons minced garlic (4 cloves)
- 1 tablespoon dried oregano
- 1/4 teaspoon crushed red pepper flakes
- 1 1/4 cups dry red wine, divided
- 1 (28-ounce) can crushed tomatoes, preferably San Marzano
- 2 tablespoons tomato paste
- Kosher salt and freshly ground black pepper
- 3/4 pound dried pasta, such as orecchiette or small shells
- 1/4 teaspoon ground nutmeg
- 1/4 cup chopped fresh basil leaves, lightly packed
- 1/4 cup heavy cream
- 1/2 cup freshly grated Parmesan cheese, plus extra for serving

## Directions

Heat 2 tablespoons of olive oil in a large (12-inch) skillet over medium-high heat. Add the ground sirloin and cook, crumbling the meat with a wooden spoon, for 5 to 7 minutes, until the meat has lost its pink color and has started to brown. Stir in the garlic, oregano, and red pepper flakes and cook for 1 more minute. Pour 1 cup of the wine into the skillet and stir to scrape up any browned bits. Add the tomatoes, tomato paste, 1 tablespoon salt, and 1 1/2 teaspoons pepper, stirring until combined. Bring to a boil, lower the heat, and simmer for 10 minutes.

Meanwhile, bring a large pot of water to a boil, add a tablespoon of salt, a splash of oil, and the pasta, and cook according to the directions on the box.

While the pasta cooks, finish the sauce. Add the nutmeg, basil, cream, and the remaining 1/4 cup wine to the sauce and simmer for 8 to 10 minutes, stirring occasionally until thickened. When the pasta is cooked, drain and pour into a large serving bowl. Add the sauce and 1/2 cup Parmesan and toss well. Serve hot with Parmesan on the side.

