

# Easy Bolognese Sauce

So what is Easy Bolognese sauce?

Easy Bolognese Sauce is a chunky sauce made with minced beef, garlic, carrots, herbs and enough tomatoes for flavor.

It's a hearty sauce when you want stick to your ribs comfort food. It's delicious, versatile and easy to make you'll want to have it on hand, for ready make meals.

I used ground turkey, you can use any ground meat and pasta, that fits your taste. The recipe calls for pappardelle pasta, but you can use this same Bolognese sauce when you want a heartier lasagna too!!!

It's not too often that you find a recipe that your whole family likes. when you do WIN- WIN.

Not only is it a family favorite it's a crowd pleasing meal on a budget add a salad, some  crusty french bread and you have dinner special enough for weekend get togethers and easy enough for weeknight family meals. Why I love Easy Bolognese Sauce

This is a great go to meat sauce when you want, easy, healthy, flavorful Italian meals, the trifecta for dinner success.

I make this hearty meat sauce in my cast iron dutch oven, sometimes, if I want carefree cooking, I start it on the stove top, and finish it off in a 375 degree oven for one hour.

You can double or triple the recipe, it keeps in your refrigerator up to 4 days, you can freeze it for ready made meals, that's what I do when I make it.

The link below will take you to a the cast iron dutch oven I use, not only for this recipe, but for recipes the require longer cooking time.

It is also the Dutch oven I use to bake my sour dough bread, the recipe for the sourdough bread is posted below. My Dutch oven <https://amzn.to/2XlrfIJ>

Happy day my dears and always cook happy!!!! **Ingredients**

1 Lbs. papperdelle

1 Lbs. ground turkey

1 chopped onion

2 carrots grated

2 Tablespoons chopped garlic

2 15 oz. cans crushed tomatoes

2 cup waters

1 cup chicken stock

1 Tbs. each chopped Italian parsley, basil, and thyme

2 Tbs. each olive oil and butter

## **Instruction**

1. Cook pasta according to package directions
2. Heat oil and butter in a deep saute pan
3. Add onion, garlic and carrots
4. Saute until tender and just beginning to brown
5. Add ground turkey brown breaking into small pieces with wooden spoon
6. Salt and pepper to taste
7. Drain fat
8. Add tomatoes, chicken stock, and herbs
9. Simmer covered 45 minutes

