

Classic Bolognese Sauce with Gluten Free Pasta

This classic bolognese sauce has always been my absolute favorite way to enjoy pasta. It's loaded with ground beef, crushed tomatoes and Italian seasonings



- Author: Salima's Kitchen
- Prep Time: 10 minutes
- Cook Time: 40 minutes
- Total Time: 50 minutes
- Yield: 4-6 servings

ingredients

- 1/2 onion, minced
- 1/2 tbsp olive oil
- 1 lb ground beef
- 5 cloves garlic, minced
- 1 (28oz) can crushed tomatoes
- 2 tbsp balsamic vinegar
- 1 tbsp brown sugar
- 1/2 tbsp salt
- 2 tsp pepper
- 3 tsp fresh oregano (dried works too)
- 3 tsp fresh basil (dried works too)
- 1 tsp fresh thyme (dried works too)
- 2 bay leaves
- 1/3 cup water

instructions

1. In a large saucepan, sauté onion and olive oil over medium high heat for 1-2 minutes. Add in ground beef and garlic and cook on medium high heat, mixing regularly, until meat is browned and cooked through.
2. Add crushed tomatoes, vinegar, brown sugar, water and herbs. Cover and simmer for 25-30 minutes.
3. Enjoy with zucchini noodles, pasta, ravioli, or lasagna, reserving 1/2 cup of the pasta water to mix with and thin out the bolognese sauce!