

Spaghetti Bolognese

Marcel · 26/02/2025

**Prep Time**

15 Min

Difficult

Easy

Servings

4

Description

Spaghetti Bolognese is a classic Italian pasta dish with a rich, savory meat sauce made from ground beef, tomatoes, and aromatic herbs. Slow-simmered for deep flavor and topped with Parmesan and fresh basil, it's a comforting and satisfying meal.

Ingredients

- 400g (14 oz) spaghetti
- 2 tbsp olive oil
- 1 onion, finely chopped
- 2 garlic cloves, minced
- 1 carrot, finely diced
- 1 celery stalk, finely diced
- 500g (1.1 lbs) ground beef
- 1 can (400g/14 oz) diced tomatoes
- 2 tbsp tomato paste
- 150ml (2/3 cup) beef broth
- 1 tsp dried oregano
- 1 tsp dried basil
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp sugar (optional)
- 50g (1/2 cup) grated Parmesan cheese
- Fresh basil leaves for garnish

Instructions

1. Bring a large pot of salted water to a boil.
2. Cook the spaghetti according to package instructions until al dente.
3. Drain and set aside.
4. Heat the olive oil in a large pan over medium heat.
5. Add the chopped onion, garlic, carrot, and celery. Sauté for 5 minutes until soft.
6. Add the ground beef and cook until browned, breaking it apart with a spoon.
7. Drain excess fat if necessary.
8. Stir in the diced tomatoes, tomato paste, beef broth, oregano, basil, salt, pepper, and sugar (if using).
9. Lower the heat and let the sauce simmer for 30 minutes, stirring occasionally.
10. Toss the cooked spaghetti with the Bolognese sauce or serve the sauce on top.
11. Sprinkle with Parmesan cheese and garnish with fresh basil leaves.
12. Enjoy your homemade Spaghetti Bolognese!