

Spaghetti Bolognese



PREPARATION TIME
10 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
Italian bread



Bargain warehouses and price clubs that sell items in bulk are great budget stretchers. Check them out for savings on everything from spaghetti to canned tomatoes to dried seasonings.

SHOPPING LIST

- ground chuck
- tomato sauce
- tomatoes
- Italian seasoning
- Parmesan cheese

ON HAND

- spaghetti
- bay leaves
- onion
- Worcestershire sauce

INGREDIENTS

- 1 pound ground chuck
- 1 medium onion, chopped
- 1 (15-ounce) can chopped tomatoes
- 1 (8-ounce) can tomato sauce
- 4 bay leaves
- 1½ teaspoons Italian seasoning
- 1½ teaspoons Worcestershire sauce
- 8 ounces thin spaghetti
- ¼ cup grated Parmesan cheese

SERVES **4**

COOK'N *Express*

- To keep pasta water from boiling over, rub a small amount of vegetable oil around the inside top of the pot before you add the water.

Make Ahead

Make this sauce up to 24 hours in advance and refrigerate to allow the flavors to develop.

VARIATION

Give this dish a garden-style touch by adding ¼ cup sliced black olives and 1 cup sliced mushrooms.

1 Heat a large skillet over medium heat; add ground chuck and onion. Cook until browned and crumbly, about 5 minutes; drain. Stir in undrained tomatoes and tomato sauce.



2 Add bay leaves, Italian seasoning and Worcestershire sauce to skillet; cover. Simmer, stirring occasionally, until slightly thickened, about 25 minutes. Discard bay leaves.

3 While sauce is simmering, cook spaghetti according to package directions.



4 Spoon sauce over hot spaghetti. Sprinkle with Parmesan.