

RED PESTO SPAGHETTI BOLOGNESE

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COOK TIME: 30mins

SERVES: 4

CALORIES: 621 kcal (PER SERVING)

INGREDIENTS

400 g/14 oz spaghetti
3 tbsp oil reserved from sun-dried tomatoes
1 small onion, finely chopped
4 garlic cloves, minced
500 g/1.1 pounds ground pork, or beef
2 tbsp tomato paste
500 ml/2 cups puréed tomatoes
200 g/7 oz dried-tomatoes, without oil
150g/5.5 oz red pesto, store-bought or
home made
3/4 cup/200 ml whole milk
2 tbsp chopped parsley
grated parmesan, for serving

*SPICES

1 tsp each: salt, black pepper, sweet paprika,
dried oregano, dried sage
1/2 tsp crushed red pepper flakes,
more for serving

DIRECTIONS

Get all the prep done before you start cooking: mince the garlic, finely chop the onion and chop the sun-dried tomatoes into strips.

Heat the reserved oil from the sun-dried tomatoes in a large heavy bottom pot over medium. Add garlic and onion, cook until soft, about 3 minutes. Add ground pork, break up into pieces and cook until golden brown and no longer pink, about 5 minutes. Stir in spices and tomato paste. Pour in puréed tomatoes and add sun-dried tomatoes. Bring to a boil, reduce heat to low and simmer for 10-15 minutes, stirring occasionally.

In the meantime, bring a large pot of generously salted water to a boil and cook spaghetti until al dente. Drain, reserving 1/2 cup of cooking water.

When ready, add red pesto and milk, simmer for 5 minutes. Adjust salt and pepper to your own taste. Toss with pasta and parsley. Add a splash of cooking water if the sauce looks too thick. Stir until glossy and spaghetti is evenly coated.

Serve immediately, sprinkle with grated parmesan and some crushed red pepper flakes. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.