

GREEK STYLE SPAGHETTI

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COOK TIME: 30mins

SERVES: 4

CALORIES: 624 kcal (PER SERVING)

INGREDIENTS

10.5 ounces/300 g spaghetti
2 tbsp olive oil
1 medium red onion, finely chopped
4 garlic cloves, minced
1 carrot, diced
1.1 pounds/500 g ground beef
1 tsp each: salt, sugar, black pepper, dried thyme
2 tsp dried oregano
¼ tsp cinnamon
2 bay leaves
2 cloves
½ cup red wine
5 tbsp tomato paste
1 can (14 oz/400 g) crushed tomatoes

DIRECTIONS

Get all the prep done before you start cooking: mince the garlic, finely chop the onion and dice the carrot.

Heat oil in a large pot over medium-high. Add onion, garlic and carrot, cook for 5 minutes.

Add ground beef, break up into small pieces with a wooden spoon. Stir in salt, pepper, sugar, cinnamon, thyme, oregano, cloves and bay leaves. Cook until the meat is browned and no longer pink, about 5 minutes. Pour in red wine, bring to a boil and simmer for about 2 minutes.

Add tomato paste and crushed tomatoes, reduce the heat to low and cook, uncovered, stirring occasionally for 15 minutes.

In the meantime, cook the spaghetti in a large pot of generously salted boiling water, until al dente. Drain, reserving 1 cup cooking water.

Add ½ cup cooking water to the sauce. Adjust salt and pepper to your own taste. Remove from heat and toss with spaghetti. 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.