

Treasure Barrel

Beef Ragu Pasta Recipe in Tomato Sauce

20 min Prep time	**1 h 30 min** Cook time	**1 h 50 min** Total time
6 Servings	**Medium** Difficulty	**Italian** Cuisine

Ingredients

For the Ragu

- [ ] 2 tablespoons olive oil
- [ ] 1 large yellow onion, finely chopped
- [ ] 2 carrots, peeled and finely chopped
- [ ] 2 celery stalks, finely chopped
- [ ] 4 cloves garlic, minced
- [ ] 1.5 lbs ground beef (80/20)
- [ ] 1/2 cup red wine (or beef broth)
- [ ] 1 (28 oz) can crushed tomatoes
- [ ] 1 tablespoon tomato paste
- [ ] 1 teaspoon dried oregano
- [ ] 1 bay leaf
- [ ] 1 teaspoon salt, plus more to taste
- [ ] 1/2 teaspoon black pepper
- [ ] 1/4 cup chopped fresh basil

For Serving

- [ ] 1 lb rigatoni or pappardelle pasta
- [ ] Grated Parmesan cheese, for serving
- [ ] Extra fresh basil leaves, for garnish

Instructions

1. Heat the olive oil in a large Dutch oven or heavy-bottomed pot over medium heat. Add the onion, carrots, and celery. Cook, stirring occasionally, until the vegetables have softened, about 8-10 minutes. Add the garlic and cook for another minute until fragrant.

2. Increase the heat to medium-high. Add the ground beef, breaking it up with a wooden spoon. Cook until well-browned, about 8-10 minutes. If there's a lot of fat, you can spoon some out, but leave a few tablespoons for flavor.

3. Pour in the red wine (or broth), scraping any browned bits from the bottom of the pot. Let it simmer for 2-3 minutes until the alcohol smell cooks off. Stir in the tomato paste and cook for another minute.

4. Add the crushed tomatoes, dried oregano, bay leaf, salt, and pepper. Bring to a boil, then reduce the heat to low. Cover and let it simmer gently for at least 1 hour, stirring occasionally. If it seems too thick, add a splash of water.

5. About 20 minutes before the ragu is finished, bring a large pot of salted water to a boil. Cook the pasta according to package directions until al dente. Reserve about a cup of the pasta water before draining.

6. Remove the bay leaf from the ragu. Stir in the fresh basil. Taste and adjust seasoning with more salt and pepper if needed. If the sauce is too thick, loosen it with a little of the reserved pasta water.

7 Add the drained pasta directly to the pot with the ragu and toss to combine, ensuring every piece is coated. Serve immediately, topped with plenty of grated Parmesan cheese and more fresh basil.

Nutrition per serving

520 kcal	32 g	55 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- This ragu freezes beautifully. Cool completely and store in an airtight container for up to 3 months.
- For an even deeper flavor, you can let the ragu simmer for up to 2 hours. Just check occasionally and add a little water if it gets too dry.
- Leftover ragu is fantastic on toasted bread or as a filling for lasagna.