

Treasure Barrel

Slow Cooker Bolognese: Gourmet Tagliatelle Recipe

20 min Prep time	**6 h** Cook time	**6 h 20 min** Total time
6 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Meat and Vegetables

- [ ] 1 lb beef sausage, casings removed
- [ ] 1 large onion, finely diced
- [ ] 2 carrots, finely diced
- [ ] 2 celery stalks, finely diced
- [ ] 3 cloves garlic, minced
- [ ] 2 tbsp olive oil

Sauce Base

- [ ] 1 can (28 oz) crushed San Marzano tomatoes
- [ ] 1 can (6 oz) tomato paste
- [ ] 1 cup beef broth
- [ ] 2 bay leaves
- [ ] 1 tsp dried oregano
- [ ] 1 Parmesan rind (optional but recommended)

Finishing Touches

- [ ] 1/4 cup chopped fresh basil
- [ ] 2 tbsp chopped fresh parsley
- [ ] 1 tbsp red wine vinegar
- [ ] Salt and black pepper to taste
- [ ] 1 lb tagliatelle pasta
- [ ] Grated Parmesan for serving

Instructions

1. Heat olive oil in a large skillet over medium-high heat. Add the beef sausage and cook, breaking it up with a spoon, until well-browned - about 8-10 minutes. Don't rush this step - the browning adds deep flavor.

2. Add the diced onion, carrots, and celery to the skillet. Cook until vegetables have softened, about 5-7 minutes. Stir in the garlic and cook for one more minute until fragrant.

3. Transfer the meat and vegetable mixture to your slow cooker. Add the crushed tomatoes, tomato paste, beef broth, bay leaves, dried oregano, and Parmesan rind if using. Stir everything together well.

4. Cover and cook on low for 6-8 hours, or on high for 3-4 hours. If you're home, give it a stir occasionally. The sauce should be thick and richly colored when done.

5. About 30 minutes before serving, cook your tagliatelle according to package directions in well-salted water. While the pasta cooks, remove the bay leaves and Parmesan rind from the sauce.

6. Stir the fresh basil, parsley, and red wine vinegar into the bolognese. Taste and adjust seasoning with salt and pepper. The vinegar brightens all the flavors beautifully.

7. Drain the pasta, reserving about a cup of the cooking water. Add the pasta to the sauce and toss to combine, adding pasta water as needed to reach your desired consistency.

8. Serve immediately with plenty of grated Parmesan cheese. This also pairs wonderfully with this garlic Parmesan chicken if you're feeding a crowd.

Nutrition per serving

420 kcal	22 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- The sauce can be made up to 3 days ahead and reheated gently
- Freeze leftovers in portion-sized containers for quick meals
- If the sauce seems too thick when reheating, add a splash of broth or water
- This works beautifully with other pasta shapes like pappardelle or rigatoni