

# Bolognese Sauce (Quick)

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 [sakurasoup.com/recipes/bolognese-sauce-quick](https://sakurasoup.com/recipes/bolognese-sauce-quick)

1. Wash and dry the vegetables, Dice cut the onion, thinly slice carrot & celery, set aside.
2. In a large pan, heat 2 teaspoons of olive oil on medium-high until hot.
3. Add the onion, carrot & celery to the pan, stir 6-7 minutes to soften
4. Add 1 pound of ground beef, break up and mix, stir well about 6-7 minutes, or until the pink color goes away.
5. Reconstitute 2 and 1/2 Tablespoons of **Garlic Broth Concentrate** into 1/2 cup of red wine and set aside.
6. Add 1 can of diced tomato, 4 Tablespoons of tomato paste, 1/2 cup of red wine with **garlic broth** and 1 cup of half and half into the pan, stir thoroughly.
7. Add the spices, 2 teaspoons of dried oregano, 1 teaspoon of red pepper, stir thoroughly.
8. Once boiled, reduce the heat to low-medium, hold about 40 minutes -50 minutes, no cover. stir occasionally to prevent from the burn.
9. Top on the dishes as desired.

Bolognese sauce can be used for many delicious dishes. It's used for the lasagne, meat pie, baked potato filling, hot dog toppings, nachos, chilli or **spaghetti**.