



Pasta with Bolognese Sauce

Easy 4 Servings 30 min.



This quick Bolognese brings the flavors of Italy right to your plate. With just a few ingredients and minimal effort, you can create a dish that tastes just like it does in Italian kitchens—simple, hearty, and perfect for everyday meals. It's a great example of how simple ingredients can be transformed into an authentic treat.

Ingredients

400 g pasta of your choice
500 g ground beef
2 packages ORO di Parma Sugo Vegetable Tomato Sauce
3 tbsp olive oil
1 tsp oregano
Salt and pepper
Parmesan

Step 1: The Preparation

Heat the olive oil and brown the ground meat until it's crumbly. In the meantime, cook the pasta.

Step 2: Preparation

Now add both the vegetable soffritto and the spices to the ground meat, cover, and let it simmer gently for 5 minutes. Add a little pasta water and the cooked pasta to the sauce, mix everything well, and serve with freshly grated Parmesan.

Used products:



You can find this and more delicious recipe ideas at:
www.oro diparma.de/en/italian-recipes