



Spaghetti Bolognese

NIBBLEDISH CONTRIBUTOR

Ingredients

3 cup my homemade marinara sauce (look in my simple and easy marinara sauce)

1 pound lean ground chuck

1 can of mushroom (optional)

1/2 cup grated any kind of cheese you have (i forget to take the picture)

a handfull of spaghetti noodle

2 tbs EVOO

water

AND FOR THE GARNISH

garlic bread

grated parmesan cheese

red pepper flake for the spicy lover

Instructions

After making homemade marinara sauce i add more meat to the sauce to make my meaty lover husband a spaghetti, according to him this is the best spaghetti in the world, you should try it, hope you like it too

Defrosted the meat in the microwave on high heat for 5-7 min

discard the juice that run out(i think this will make a better un greasy meat, than just browning on the stove top)

add with the ground and browned beef (try to mashed them before drop it in the pot for easier cooking)

add 3 cup of my marinara sauce into the pot,

add the mushroom and cheese

let it simmer,until thicken

in a mean while,

cooked the noodle until al dente, i am cooking for 20 minute in the microwafe drain the noodle and rinse in the cool water so it's not over cooked(stop the cooking proces)

drizzle with a lil olive oil

place the noodle in the serving plate,

pour generous amount of meat sauce.

garnish with cheese and pepper flake if you like

ready to eat

don't forget the garlic bread
