

## Penne with creamy red wine sauce

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 pound dried penne
- Extra-virgin olive oil
- 1/2 pounds ground beef
- 1/2 pound ground Italian sausage
- 1/2 onion, chopped
- 1 cloves garlic, sliced
- 1 carrots, chopped
- 1 stalks celery, chopped
- 1 tablespoons chopped fresh basil
- 1/8 cup finely chopped Italian flat-leaf parsley
- 1/2 tablespoon chopped oregano leaves
- 1 tablespoons all-purpose flour
- 3/4 cups red wine
- 1 (28-ounce) can tomatoes
- 1/2 cup heavy cream

- 1/2 tablespoon crushed red pepper flakes
- Kosher salt and freshly ground black pepper
- Grated Gruyère for topping

## Instructions

- 1. Coat a large skillet with olive oil, add beef and sausage and brown until no longer pink, about 10 minutes. Season with salt and pepper.
- 2. In a food processor, combine the onion, carrots, celery, garlic, basil, parsley, an oregano. Process until pureed, add to the pan with the ground meat and stir to combine.
- 3. Mix in the flour.
- 4. Add the wine and cook until it has reduced by half, about 10 minutes
- 5. Stir in the tomatoes and pepper flakes, simmer for 10 minutes.
- 6. Stir in the heavy cream and bring back to a simmer. Sauce should be thick and coat the back of a wooden spoon.
- 7. Cook the penne in plenty of boiling salted water until pliable and barely tender, about 10 minutes.
- 8. Transfer noodles to serving bowl and toss with Extra-virgin olive oil to prevent sticking.
- 9. Top with sauce/meat mixture. Top with Gruyère and parsley.