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.