

# CopyCat Olive Garden Bolognese Sauce

## Ingredients

2 tablespoons olive oil  
1 onion (finely chopped)  
1 carrot (finely chopped)  
1 celery stalk (finely chopped)  
2 garlic cloves (finely chopped)  
1/2lb ground beef  
6 ounces Italian sausage (ground or casings removed)  
1 cup red wine  
1 (28 ounces) can crushed tomatoes  
1 teaspoon fresh rosemary, chopped (or  $\frac{1}{4}$  teaspoon dry rosemary)  
1 teaspoon fresh sage, chopped (or  $\frac{1}{4}$  teaspoon dry sage)  
salt and ground black pepper (to taste)

## Directions

Heat olive oil in a large saucepan over medium heat. Add onion, carrot, celery, and garlic and sauté for about 5 minutes. Be careful not to burn the garlic.

Add the ground beef and Italian sausage and cook for 10 minutes over medium heat, while chopping up into chunks with a spatula.

Deglaze the pan from red wine, allow the mixture to simmer to let the wine to reduce a bit. Add the crushed tomatoes, rosemary and sage. Season with salt and pepper.

Stir and mix together well. Simmer for 1 hour.

Serve over hot cooked pasta.