

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.