

CopyCat Olive Garden Spaghetti Meat Sauce

Ingredients

2 tbsp olive oil
1 onion finely diced
1 carrot finely diced
1 celery stalk finely diced
1 tbsp minced garlic
1/2 lb ground beef
1/2 lb Italian sausage
1 cup red wine
28 oz crushed tomatoes
1/4 tsp rosemary
1/4 tsp dried sage
1 tsp salt

Directions

Heat oil in Dutch Oven.

Add celery, carrot, onion, garlic and cook about 5 minutes.

Add ground beef and sausage and cook 10 minutes over medium heat, stirring occasionally.

Deglaze pan with wine and reduce.

Add tomatoes, salt, rosemary and sage and stir.

Simmer for about 1 hour.

Serve over spaghetti!