

Spaghetti alla Bolognese

INGREDIENTS

Ground beef

Vodka sauce

Spaghetti pasta

Garlic

All purpose seasoning

Garlic powder

Parsley flakes

Balsamic

Red oine

Truffle oil

DIRECTIONS

Let's multi task. First I prepare a big pot to boil my pasta. Once the water boils, I place my pasta in for 10 minutes to make it al dante.

As that works, I have already started my ground beef. I start to cook it up in a large pan with oil. I add in my all purpose seasoning, garlic powder, garlic, parsley flakes, red wine and balsamic. Once the ground beef is all cooked, I add in my vodka sauce and just let that simmer until my pasta is cooked. The timing usually works out perfectly for me. Enough for my sauce to get hot and my pasta to cook to perfection.

That's literally it! There's nothing really to it. Once I plate my dish, I like to add truffle oil for that extra kick. Love that stuff.