

Choco Fever Dream

Beef Ragu Pasta Recipe

Hearty beef ragu tossed with pasta in a slow-simmered tomato sauce, ready in under an hour.

15 min Prep time	**45 min** Cook time	**1 h** Total time
4 Servings	**Medium** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lb beef chuck, cut into 1-inch cubes
- [ ] 2 tbsp olive oil
- [ ] 1 large onion, finely diced
- [ ] 2 carrots, grated
- [ ] 2 celery stalks, diced
- [ ] 3 cloves garlic, minced
- [ ] 1 cup red wine (optional)
- [ ] 28 oz canned San Marzano tomatoes, crushed
- [ ] 2 tbsp tomato paste
- [ ] 1 tsp dried oregano
- [ ] 1 tsp dried thyme
- [ ] Salt and freshly ground black pepper to taste
- [ ] 12 oz rigatoni or pappardelle pasta
- [ ] ¼ cup fresh basil, torn
- [ ] ½ cup grated Parmesan cheese

Instructions

1. Heat olive oil in a large Dutch oven over medium-high heat. Add the beef in batches, searing until browned on all sides, then set aside.
2. In the same pot, add onion, carrot, and celery. Cook, stirring occasionally, until softened and fragrant, about 5-7 minutes.
3. Stir in garlic and cook for another minute. Return the beef, pour in the wine (or broth), and deglaze, scraping up brown bits.
4. Add crushed tomatoes, tomato paste, oregano, thyme, salt, and pepper. Reduce heat to low, cover, and let simmer gently for 30-35 minutes, stirring occasionally.
5. Meanwhile, cook the pasta in salted boiling water until al dente. Drain, reserving a cup of pasta water.
6. Combine the cooked pasta with the ragu, adding a splash of reserved water if needed to loosen the sauce. Toss in fresh basil and half the Parmesan.
7. Plate the pasta, sprinkle with the remaining Parmesan, and serve hot. Enjoy the comforting aroma that fills the room.

Nutrition per serving

520 kcal	32 g	45 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce thickens too much, add a bit of warm broth or water.
- For extra depth, grate a small amount of nutmeg into the sauce.
- Leftovers taste even better the next day as flavors continue to meld.