

Penne with 15-minute Meat Sauce

Serves 4-6

- 450 g penne
- 1 med. onion, peeled, quartered
- 1 celery stalk, quartered
- 1 small carrot, peeled, quartered
- 2 garlic cloves, peeled
- 2 T olive oil
- 225 g ground beef
- 225 g ground pork
- 2 T tomato paste
- 1 tsp
- Dried oregano
- Freshly ground black pepper
- 60 ml red wine
- 420 g canned tomato sauce
- 28 g cold unsalted butter
- Fresh parmesan (for serving)



1. Cook **pasta** in a large pot of boiling salted water, until al dente; drain and transfer to large bowl
2. Process **onion, celery, carrot, and garlic** (*sofrito*) in food processor until finely chopped
3. Heat **oil** in large skillet over **high heat**.
4. Add chopped **vegetables, beef, and pork** and cook, breaking up with a spatula, until meat is beginning to brown, **about 3 min**.
5. Stir in **tomato paste, oregano, ¾ tsp salt, and ½ tsp pepper**; cook, stirring occasionally, until heated through, **about 1 minute**.
6. Add **wine** and cook, stirring constantly, until reduced by half, **about 1 minute more**.
7. Stir in **tomato sauce**, reduce heat to medium, and simmer until sauce is slightly thickened, about 4 minutes.
8. Remove from heat, then stir in **butter**.
9. Toss meat sauce with pasta, top with **parmesan**, and season with **pepper**.

Do Ahead:

Let sauce cool, then chill in an airtight container for up to 3 days or freeze for up to 2 months.