

# 30 Minute Bolognese Hack

## Ingredients

2 - 12 ounce packages of italian style meatballs\*  
1 teaspoon anchovy paste  
Olive oil  
1 can tomato paste  
1 - 28 ounce can - San Marzano tomatoes  
1 - 26 ounce jar - La Famiglia DelGrosso Sunday Marinara

## Preparation

I put the 2- 12 ounce packages of the meatballs in a large bowl and using my potato masher, I mashed them up until it looked like like a minced ground meat. Note: I imagine that you could use a food processor but I did not want to pulverize. Place your 5 quart dutch oven on your stove top under medium high heat. Once the pan is heated add a thin layer of good olive oil to the pan. Allow the oil to heat up a bit and then add in the crushed meatballs. Once you have them all in the pan do not stir or move the meat at all until bottom layer caramelizes (gets crispy). While caramelizing add in a teaspoon of anchovy paste. It adds an umami layer to the sauce that makes it have a much more intense flavor. It will not make the sauce taste fishy. You can add more garlic or other spices to your sauce at this point (or not). I added two additional cloves of garlic and a small handful of oregano. Once the bottom layer has a good caramelized layer you can blend in the anchovy paste and any other ingredients you added. If the meat is stuck to the bottom don't worry but turn the heat down a bit. Do not scrape it off the pan Stir above the stuck portion. Now add in the can of tomato paste and stir into the loose meat. After the paste is stirred in add the 26 ounce jarred DelGrosso Marinara Sauce and the 28 ounce can of San Marzano Peeled Tomatoes juice and all. Note: You can use a cheaper brand of tomato if you like but this is a great sauce tomato.

Blend it all together. Adjust the heat to get serious bubbling action at which point turn the heat back down to a simmer. Simmer covered with a steam vent for about 25 minutes stirring at least twice in that time period. If it did stick to the bottom of the pan now put the lid on without the vent and allow it to steam off the bottom. Serve with a pasta of your choice and top with parmesan.

All in you just spent 30 minutes making a great dinner. And you will have plenty of leftovers because it makes a lot of sauce.

I use a tagliatelle because I love the wide noodle on a bolognese.

*\* I used turkey but any will work as long as they are Italian seasoned.*

*Last Note: Yes you can allow this to simmer longer if you like but it is ready after 25 minutes. Of course, it will taste better the next day... what sauce doesn't.*