

Crockpot Bolognese by Steakhouse Elite

Ingredients:

2T Extra Virgin Olive Oil (EVOO)
1lb Steakhouse Elite Ground Beef
3T Butter
3T Garlic (minced)
1/2C Onion (chopped)
2/3C Celery (chopped)
2/3C Carrot (chopped)
28oz Can of Diced Tomatoes (preferably fire-roasted)
8oz Tomato Paste
Salt, Pepper, Italian Seasoning & Nutmeg (to taste)
1C Cream
1C White Wine
1/4C Parsley (chopped)
1/2C Parmesan (shredded)
Pappardelle Pasta or Spaghetti (or lighten it up with zucchini noodles)

Instructions:

Heat 1T of EVOO in a pan over medium-high heat. Add Steakhouse Elite ground beef and brown. Set aside.

Turn heat on your slow cooker to high and add EVOO and butter. Add garlic, onion, carrots and celery and stir. Add tomatoes, tomato paste and then add the beef. Stir and add your favorite combinations of seasonings (we recommend a heavy dose of salt, pepper, oregano and basil with a touch of red pepper and rosemary). Stir in cream and white wine, parsley (if desired), and parmesan and bring to a boil. Turn slow cooker temperature to low and simmer for 4 – 8 hours. Serve over Pappardelle Pasta, spaghetti or zucchini noodles.

Warm up from the inside out on a cold day with the savory taste of Crockpot Bolognese. It will only taste like you spent all day slaving over the stove.