

Ragù Alla Bolognese | Authentic Bolognese Sauce

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-ragu-alla-bolognese-recipe>

Ingredients:

- 1 pound ground beef
- 11 ounces ground pork pancetta is preferred but optional
- 1 3/4 cups tomato pure, purée
- 1/4 cup tomato paste
- 1 cup white wine
- 1/2 cup carrots diced
- 1/2 cup diced celery
- 1/2 cup diced onion
- olive oil
- salt
- fresh black pepper
- parmigiano reggiano cheese for grating

Nutrition:

1. Calories: 600 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 135 milligrams
4. Fat: 39 grams
5. Fiber: 2 grams
6. Protein: 38 grams
7. SaturatedFat: 14 grams
8. Sodium: 530 milligrams
9. Sugar: 6 grams
10. TransFat: 1 grams

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