

Tagliatelle Bolognese

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/jamie-s-italian-tagliatelle-bolognese-recipe>

Ingredients:

- 3 tablespoons extra virgin olive oil
- 1 onion finely chopped
- 2 carrots finely chopped
- 2 celery stalks finely chopped
- 1 1/8 pounds minced beef
- 1 1/8 pounds minced pork
- 5/8 cup red wine or white, I use white because sadly I have an allergy to red wine!
- 1 cup milk
- 1 cup beef stock
- 1 2/3 cups peeled tomatoes fresh and, or passata I used passata rustica which is thicker
- salt
- pepper
- 1 3/4 pounds tagliatelle fresh or dried I used organic whole wheat
- grated Parmesan to serve

Nutrition:

1. Calories: 960 calories
2. Carbohydrate: 67 grams
3. Cholesterol: 245 milligrams
4. Fat: 42 grams
5. Fiber: 3 grams
6. Protein: 69 grams
7. SaturatedFat: 13 grams
8. Sodium: 610 milligrams
9. Sugar: 11 grams
10. TransFat: 1.5 grams

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