

Homemade Spaghetti Sauce

Servings: 6

Prep Time 10 minutes

Cook Time 30 minutes

Total Time 35 minute

Ingredients

- 1 Tbsp olive oil
- 1/2 lb 85% lean ground beef or Ground Turkey
- ½ lb Hot Italian Sausage
- Salt and freshly ground black pepper
- 1 small yellow onion, finely chopped (1 cup)
- 3 garlic cloves, minced (1 Tbsp)
- 1 (28 oz) can crushed tomatoes (recommend Hunt's for best flavor and consistency)
- 3/4 cup water, or as needed
- 2 1/2 Tbsp tomato paste
- 1/4 cup chopped fresh basil* or ¾ tsp dried basil
- 3/4 tsp dried oregano
- 1/4 cup finely shredded parmesan, plus more for serving
- Chopped fresh parsley, for garnish (optional)

Instructions

1. Heat olive oil in a 12-inch (and deep) skillet over medium-high heat.
2. Add meat and sausage in crumbles, leaving space between them, and let sear on bottom until golden brown, about 3 minutes.
3. Then start crumbling meat and continue to cook, tossing and crumbling occasionally until fully cooked through, about 3 minutes longer.
4. Transfer meat to a large plate lined with paper towels, leave 1 Tbsp rendered fat in skillet (or add 1 Tbsp olive oil).
5. Reduce skillet heat to medium, add onion and saute 4 minutes. Add garlic saute 1 minute longer.
6. Stir in crushed tomatoes, water, tomatoes paste, cooked beef, basil and oregano. Season with salt and pepper to taste.
7. Bring to a light boil then reduce heat to low, cover and simmer until onions are tender, about 15 - 20 minutes.** Thin with a little more water as needed (or thicken with a little more tomato paste as needed).