

Quick Italian Meat Sauce



Preparation time: 25 min

Difficulty: Easy

Ingredients

- anchovy paste: 2 tsp
- cloves garlic, finely minced: 2-3
- dried oregano: 1 tsp
- ground beef: 1 pound
- kosher salt: 1/2 tsp
- red wine: 1/2 cup
- tomato paste: 2 tbsp

For this recipe we used:

Chopped Tomatoes 52 ounces



Preparation

- In a large, high sided skillet or medium sized pot on medium heat, saute the ground meat until mostly cooked through, about 5 minutes.
- Add garlic and salt and continue sauteing for 1-2 minutes.
- Push the meat aside and add the tomato paste and anchovy. Stir and cook for about 30 seconds.
- Add wine and bring to a boil. Boil for 2-3 minutes
- Pour in tomatoes and stir in oregano. Bring back to a boil and then lower to a simmer and cook for about 15 minutes. Taste and adjust seasonings as needed.
- Stir in basil and parmesan if using.