



Quick Italian Meat Sauce



Time: 0 min.

Difficulty: Easy

Ingredients (6 servings)

- **Ingredients**

- Chopped Tomatoes 26.6oz 52 ounces
- anchovy paste 2 tsp
- cloves garlic, finely minced 2-3
- dried oregano 1 tsp
- ground beef 1 pound
- kosher salt 1/2 tsp
- Pomi chopped tomatoes 2 boxes
- red wine 1/2 cup
- tomato paste 2 tbsp

For this recipe we used:



Preparation

Instructions

- 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.