

Spaghetti with bolognese sauce

You can't do without the essentials... Spaghetti with our Extra Bolognese!

Ingredients

- 1 pack Tagliatelle Panzani **Selezione de Chef**
 - 400 g jar of Panzani **Bolognese Sauce**
 - 400 g of minced beef
 - 2 onions
 - 1 clove of garlic
 - Fresh parsley and rosemary
 - Salt, pepper
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Preparation

- 1.** Cook the Spaghetti in salted boiling water for 9 minutes.
- 2.** Meanwhile, cook the minced meat in a pan and add the crushed clove of garlic and chopped parsley.
- 3.** Next, add 400 g of Bolognese Sauce and allow it to simmer for a few minutes, stirring occasionally.
- 4.** At the end of cooking, add a few sprigs of rosemary. Add salt and pepper.
- 5.** Mix the sauce and pasta in a large dish and serve hot.