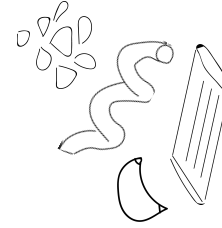


flour
+ water
PASTA SHOP



tagliatelle alla bolognese



Ingredients:

- Tagliatelle
- Ragu Bolognese
- Spicy Tomato Sauce
- Butter
- Parmigiano Reggiano

1. Bring a large pot of seasoned water to a boil.
2. Heat a 12" saute pan over medium heat. Add ragu and spicy tomato sauce and bring to a simmer. Add the butter and begin swirling to combine.
3. Drop your tagliatelle into the boiling water. Cook the pasta is to al dente, about 4-6 minutes. The pasta should start to give when touched but remember you do want to slightly undercook it as it will continue to cook in the saute pan.
4. Once cooked, add tagliatelle the pan along with a couple tablespoons of pasta water. Continue to simmer the sauce, stirring constantly, until you achieve a thick consistency. Season with salt to taste.
5. Plate up your pasta and finish with parmigiano-reggiano.

For the focaccia – bake to rewarm at 350 degrees for 2 minutes.

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