

tagliatelle alla bolognese

Ingredients:

- Tagliatelle
- Ragu bolognese
- Arrabbiata sauce
- Butter
- Chopped parsley
- Parmigiano-Reggiano



Bring a large pot of seasoned water to a boil.

Heat a 12" saute pan over medium heat. Add ragu and fresh tomato sauce and bring to a simmer. Add the butter and begin swirling to combine.

Drop your tagliatelle into the boiling water. Cook the pasta is to al dente, about 3-4 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.

Once cooked, add tagliatelle to the pan along with 2 oz. of pasta water. Continue to simmer the sauce, stirring constantly, until you achieve a thick consistency. Season with salt and parsley.

Plate up your pasta and finish with parmigiano-reggiano. Enjoy!