

Penne with Spring Bolognese

by Simply Creative Chef Rob Scott

Ingredients:

- kosher salt
- 1 lb. penne
- 2 tbsp. unsalted butter
- 1 small onion, finely diced
- 2 small carrots, finely diced
- 4 cloves garlic, minced
- kosher salt and freshly ground pepper
- 1 lb. ground beef
- 2 tbsp. tomato paste
- 1/4 cup dry white wine
- 3 cups multicolored cherry tomatoes, halved
- 1/2 cup fresh basil, torn
- 2 tbsp. grated parmesan cheese, plus more for topping

Directions:

1. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs for al dante, about 12 minutes. Reserve $\frac{3}{4}$ cup cooking water, then drain.
2. Meanwhile, melt the butter in a large skillet over medium-high heat. Add the onion, carrots, garlic, $\frac{1}{4}$ tsp salt and a few grinds of pepper. Cook, stirring occasionally, until softened, 6-8 minutes. Add the ground beef, $\frac{1}{4}$ tsp. salt and a few grinds of pepper and cook, breaking up the meat, until no longer pink, about 4 minutes. Add the tomato paste and cook until evenly combined, 1 minute. Add the wine and simmer until almost completely dry, 1-2 minutes. Add $\frac{1}{2}$ cup of the reserved cooking water, the tomatoes and half the basil. Bring to boil, then reduce the heat to a simmer and cook until the tomatoes start to burst and the mixture is saucy, 4-7 minutes.
3. Add the cheese to the sauce, then add the rigatoni; season with salt and pepper and toss, adding more cooking water as needed to loosen. Divide among bowls and top with the remaining basil and more parmesan.

Yield: 4 servings