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CHIALA'S  
RECIPE  
OF  
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COLLECTION

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Recipe 108



Beef Bolognese with Pipe Rigate

Cook's Note: Incorporating spring carrots and onions, this hearty recipe made by cooking beef with carrot, onion, and garlic is beautifully rounded with tangy-sweet San Marzano tomatoes and a bit of cream.

Bon Appétit  
-George

(photo by Marc-Henri)

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## Beef Bolognese with Pipe Rigate Pasta

### PREPARATION

- 1 - In a large pan, heat olive oil on medium-high until hot. Add the ground beef and season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 2 to 3 minutes, or until browned.
- 2 - Add the carrots, onion, and chopped garlic and season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened. Add the tomato paste and cook, stirring frequently, about 1 minute, or until dark red and fragrant. Add the tomatoes and heavy cream and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until thickened. Turn off the heat.
- 3 - Add the pasta to a pot of boiling water. Cook 8 to 10 minutes, or until al dente. Reserving 1/2 cup of the pasta cooking water, drain thoroughly and return to the pot.
- 4 - Add the bolognese and half the reserved pasta cooking water to the pot of cooked pasta; season with salt and pepper. Cook on medium-high, stirring vigorously, about 1 minute, or until coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve desired consistency.) Divide the finished pasta among 4 dishes, garnish with Parmesan cheese and parsley and serve.

### INGREDIENTS

- 1 1/8 lbs ground beef
- 3/4 lb Pipe Rigate pasta
- 1 teaspoon extra virgin olive oil
- 1 14-ounce can whole San Marzano tomatoes
- 2 carrots, thinly sliced
- 2 cloves garlic, finely chopped
- 1 yellow onion, diced
- 1 bunch parsley, roughly chopped
- 2 tablespoons tomato paste
- 1/3 cup grated Parmesan cheese
- 1/4 cup heavy cream

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