

Pasta With Spicy Beef Tomato Sauce

A pasta dish full of Greek flavours with a combination of cinnamon, cloves and cayenne. The spices remind me of the first spaghetti dish I absolutely fell in love that got me started down the path to pasta addiction! The pasta is simple to make and mouthwatering to eat!

Makes 3 - 4 Servings

2 Tbsp. EVO
1 lb. lean ground beef
2 large onions, halved, thinly sliced
1 tsp. ground cinnamon
¼ tsp. cayenne pepper
1/8 tsp. ground cloves
1/3 cup dry red wine
2 tomatoes, cut into ½" pieces
1 (8 oz.) tin passata or tomato sauce

8 oz. large macaroni (I use bucatini but you could use penne)

Freshly grated Parmigiano Reggiano or Pecorino Romano

Heat EVO in a heavy large pot over medium-high heat; add the meat & onions & sauté until brown, about 10 minutes. Reduce heat to medium, add the cinnamon, cayenne & cloves; sauté 5 minutes. Add wine, tomatoes & passata or tomato sauce; simmer until mixture is thick, stirring occasionally, about 10 minutes, season with salt & freshly ground black pepper.

Bring a large pot of water to a boil; add 1 Tbsp. salt & the pasta, stirring the pasta occasionally until al dente; checking 2 minutes before time stated on the package.

Reserve 1 cup pasta cooking water; drain pasta in a colander & add to sauce, tossing to combine. If mixture appears too dry, add a couple of tablespoons of water and keep tossing for about 1 minute. Place pasta in a large, heating serving bowl. Serve immediately passing the cheese.