

## FETTUCCINE WITH BEEF & MUSHROOM RAGU

*Adapted from Real Simple Magazine*

- 2 T olive oil
- 1 T butter
- 10 oz mushrooms, quartered (or pre-sliced mushrooms, roughly chopped)
- 1/2 medium onion, chopped
- 2 cloves garlic, finely chopped
- 3/4 lb lean ground beef
- Pinch of ground nutmeg (optional)
- 2 Tbsp tomato paste
- 1/4 C dry white wine
- 1 (14.5 oz) can diced tomatoes, undrained
- Red pepper flakes to taste (optional)
- Salt & pepper to taste
- Grated Parmesan, for serving
- 1/2 lb fettuccine\*, cooked according to package directions

*\*The Real Simple recipe was actually for pappardelle, which would be prettier in my opinion, but which I couldn't find.*

Heat a large skillet over medium-high heat. Add olive oil and butter, cooking until butter melts. Add onion, stirring frequently and cooking for about 7 minutes or until soft. Add mushrooms and cook for another 3 minutes. Add garlic and salt & pepper, continue stirring, and cook for about another 2 minutes.

Add ground beef and cook until browned, breaking it up with a spoon as it cooks. Stir in tomato paste and cook for about 1 minute, then add wine and cook for about another minute. Stir in nutmeg. Add tomatoes (including the juices) and red pepper flakes, and simmer for about 5 minutes or until the liquid is slightly thickened. At this point Real Simple says it's ready to serve, but I let mine simmer on the lowest heat for about another 20 minutes. (With sauces like this, going longer will never hurt.)

Add the sauce to the cooked pasta and stir to combine. Serve sprinkled with grated Parmesan.

