

Make The Most Amazing Pasta And Meat Recipes



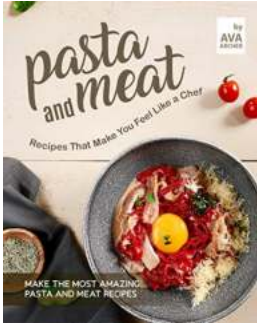
Are you a fan of both pasta and meat? Look no further! In this article, we will guide you through the process of creating the most amazing pasta and meat recipes. From succulent beef ragu to mouthwatering meatball marinara, get ready

to enjoy some flavorful and satisfying meals. So, grab your apron and let's get cooking!

The Perfect Beef Ragu



Pasta and Meat Recipes That Make You Feel Like a Chef: Make the Most Amazing Pasta and Meat Recipes by Ava Archer (Kindle Edition)



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Beef ragu is a classic dish that is sure to impress your taste buds. The slow-cooked beef becomes tender and flavorful, melting in your mouth with every bite.

Here's what you'll need:

- 500g of beef chuck, diced
- 1 onion, finely chopped
- 2 cloves of garlic, minced
- 2 carrots, diced
- 2 celery stalks, diced
- 2 tablespoons of tomato paste
- 1 cup of red wine
- 1 can of diced tomatoes
- 1 cup of beef broth
- 1 bay leaf
- Salt and pepper to taste

To make the beef ragu, start by heating oil in a large pot over medium heat. Add the onions and garlic, and cook until translucent. Then, add the diced beef and cook until browned on all sides. Next, add the carrots, celery, and tomato paste. Stir well to combine. Pour in the red wine and let it simmer for a few minutes.

Afterward, add the diced tomatoes, beef broth, bay leaf, salt, and pepper. Reduce the heat to low and let it simmer for at least 2 hours, stirring occasionally. The longer it simmers, the more tender the meat will become. Serve the beef ragu over your favorite pasta and garnish with grated Parmesan cheese. Enjoy!

Delicious Meatball Marinara



Who doesn't love a plate of spaghetti with meatballs? This classic combination is a favorite among both kids and adults. Here's what you'll need:

- 500g of ground beef
- 1/2 cup of breadcrumbs
- 1/4 cup of grated Parmesan cheese
- 1/4 cup of chopped parsley
- 1 egg
- 2 cloves of garlic, minced
- 1 teaspoon of dried oregano
- 1/2 teaspoon of salt
- 1/2 teaspoon of black pepper
- 1 can of crushed tomatoes
- 1 onion, chopped
- 2 cloves of garlic, minced
- 1 teaspoon of dried basil
- 1 teaspoon of dried oregano
- 1 tablespoon of olive oil
- Salt and pepper to taste

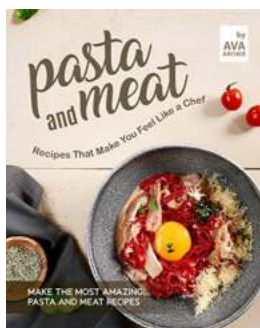
To make the meatball marinara, start by combining the ground beef, breadcrumbs, Parmesan cheese, parsley, egg, minced garlic, dried oregano, salt, and black pepper in a bowl. Mix well until all the ingredients are evenly distributed.

Shape the mixture into meatballs of your desired size. Heat olive oil in a large pan over medium heat and cook the meatballs until browned on all sides. Remove the meatballs from the pan and set them aside.

In the same pan, add the chopped onions and minced garlic. Cook until they become translucent. Then, add the crushed tomatoes, dried basil, dried oregano, salt, and pepper. Stir well and let it simmer for about 15-20 minutes.

Finally, return the meatballs to the pan with the marinara sauce. Cover and let it simmer for another 10-15 minutes until the flavors meld together. Serve the meatballs and marinara sauce over cooked pasta of your choice. Sprinkle some grated Parmesan cheese and chopped parsley on top for an extra touch of flavor. Enjoy!

Pasta and meat dishes are a fantastic combination that can result in some incredibly delicious meals. Whether you prefer a hearty beef ragu or the classic meatball marinara, these recipes are guaranteed to satisfy your cravings and impress your guests. So, don't hesitate to try them out and enjoy the most amazing pasta and meat dishes you've ever tasted!



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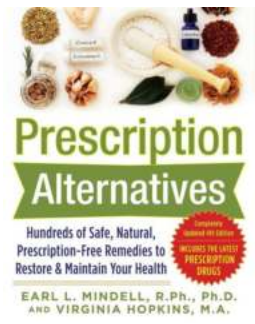
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Preparing pasta recipes may sound like a pretty simple dish anyone can do, but how disappointed you feel when it fails to turn out as you anticipated. But not to worry, all that will be nicely fixed after you've digested and tried these simple pasta recipes and get on your way to cooking pasta confidently.



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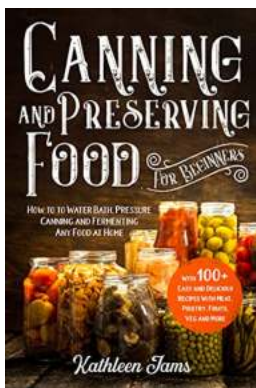
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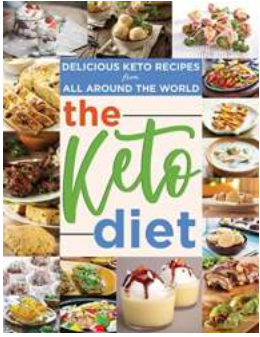
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