Family Friendly Big Batch: Pasta Bolognese

with Garlicky Sautéed Kale

🕐 2h   🍴 2 Servings

Ragù alla Bolognese originates from the city of Bologna in Northern Italy. A combination of browned aromatics, beef, pork, tomatoes, and—believe it or not—milk, the rich flavors meld together to create a thick sauce perfect for tossing with a hearty noodle. Fun fact: the milk's natural sweetness balances the acidity of the tomatoes while the sauce cooks. (2p serves 4; 4p serves 8)

1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Finely chop **onion**, **carrot**, **celery**, and **2 medium garlic cloves**. Alternatively, cut **vegetables** into 1-inch chunks and pulse in a food processor until finely chopped, about 15–20 pulses. In a large ovenproof pot, heat **2 tablespoons each butter and oil** over medium. Add chopped vegetables and **a pinch of salt**.

2. Begin sauce

Cook **vegetables**, stirring occasionally, until softened but not browned, 6–8 minutes. Add **beef** and **pork**; increase heat to medium-high. Cook, breaking up meat with a potato masher or wooden spoon, until no longer pink and liquid has mostly evaporated, 4–5 minutes; season with **salt** and **pepper**. Add **milk**; simmer, stirring occasionally, until mostly evaporated, 8–12 minutes.

3. Simmer sauce

To pot, add **tomatoes**, **broth concentrate**, **half of the mushroom seasoning**, and **1 cup water**. Crush tomatoes in pot with a potato masher or wooden spoon; bring to a simmer. Transfer pot to oven, uncovered, and cook until **sauce** has reduced by ⅔ and is darkened in color, about 1 hour.

Meanwhile, bring a large pot of **salted water** to a boil.

4. Blanch kale

Strip **kale leaves** from tough stems, discard stems. Tear or chop leaves into bite-sized pieces. Finely chop **2 medium garlic cloves**. Add kale to **boiling water**; cook until dark green and tender, 4–5 minutes. Using a slotted spoon or tongs, transfer kale to an ice bath; chill until cool enough to handle, then drain in a colander. Reserve boiling water for cooking **pasta**.

5. Sauté kale

To a medium skillet, add **garlic** and **¼ cup oil**; cook over medium heat until just starting to brown, 2–3 minutes. Add **kale**; cook, stirring occasionally, until very tender, 4–5 minutes. Season to taste; remove from heat. Keep warm.

When **sauce** is done cooking, add **pasta** to boiling water. Cook, stirring, until al dente, 10–11 minutes. Reserve **¼ cup cooking water**; drain pasta.

6. Finish pasta & serve

Add **pasta, half of the mascarpone**, and **reserved cooking liquid** to **sauce**. Cook over medium-high heat, stirring frequently, until sauce coats pasta, 1–2 minutes; remove from heat. Into pasta, finely grate **1½ blocks of Parmesan**; stir until incorporated. Season to taste with **salt** and **pepper**. Divide between bowls; grate over **remaining Parmesan**. Serve with **kale**. Enjoy!