

Mom's Homemade Italian

Servings	Preparation Time	-	Cooking Time	-
4+ People	10 minutes	-	30 minutes	-

You may have thought that a good pasta dish had to contain rare varieties of Italian cheese with herbs that only grow around the Mediterranean. Mom proves you wrong, with a simple way of making a good pasta sauce. It takes a few spices and just a little time and love. I grew up with it being the best pasta I have ever had. She shared this recipe with me, and now I will share it with you.



Ingredients

European Measurements	US Measurements
1 onion	1 onion
3 tbsp. tomato puree	3 tbsp. tomato puree
2 dl. heavy cream	1 cup heavy cream
400g ground beef	14 oz. ground beef
2 tsp. salt	2 tsp. salt
2 tsp. pepper-mix	2 tsp. pepper-mix
3 tsp. paprika	3 tsp. paprika
3 tsp. oregano	3 tsp. oregano

Directions

1. Chop the onion
2. Mix spices in a bowl
3. While frying the ground beef, break it into small pieces.
4. Fry the cut onion with the meat.
5. Add spice mix to the meat
6. Add tomato puree
7. Add half of the heavy cream
8. Cook dish while stirring it in the frying pan for about 5 minutes.
9. Add the rest of the heavy cream. And keep warm on low heat.
10. Make pasta of your choice. My mom always used spaghetti for this dish.
11. Plate and dig in.

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>.

There are lots of delicious recipes on the website with a video showing you how to make every recipe in English. (Click to view)

