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Creamy Spinach Bolognese

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Ingredients

- one medium yellow onion, diced
- one pound of Italian sausage
- 24 oz. jar of red pasta sauce
- one pound of pasta
- glug of olive oil for the pan
- two to eight cups baby spinach leaves
- one cup heavy cream
- grated parmesan and black pepper for serving

Method

1. Add olive oil to a deep 12 inch or larger frying pan. Saute onion over medium heat until barely starting to brown.
2. Add Italian sausage to pan increase heat to high to brown.
 1. Bring large pot of salted water to boil. Blanche spinach leaves for about 15 seconds and remove immediately into ice-water bath to stop cooking. Drain and squeeze to remove excess water. Chop finely and set aside.
 2. Add pasta sauce to browned sausage and onion mixture. Reduce heat to medium and simmer for about 10 minutes while pasta cooks, stirring occasionally.
 3. Reduce heat to low on pasta sauce and stir in heavy cream and chopped spinach. Warm on low heat taking care not to simmer.
 4. When pasta is almost al dente, remove from heat, strain, and finish cooking in sauce.
 5. Serve with freshly grated parmesan and black pepper.

Notes

Inspired by: Mark Bittman's Spaghetti with Meat Sauce

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