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WEEKNIGHT MEALS

easy spaghetti Bolognese

- 6 oz. bacon slices, cut into $\frac{1}{2}$ " pieces
- 1 yellow onion, diced
- $1\frac{1}{2}$ tsp. kosher salt, plus more, to taste
- 3 garlic cloves, minced
- 2 lb. ground beef
- 6 oz. tomato paste
- 1 cup milk
- $\frac{1}{2}$ cup grated Parmigiano-Reggiano cheese, plus more for serving
- Freshly ground pepper, to taste
- 1 lb. spaghetti, cooked, water reserved

In stovetop-safe insert of slow cooker over medium-high heat, cook bacon until crisp, 7–10 minutes. Spoon off all but 1 Tbs. fat. Add onion and $\frac{1}{2}$ tsp. salt; cook until tender, 5–7 minutes. Add garlic; cook 1 minute. Add ground beef and 1 tsp. salt; cook, stirring occasionally, until beef is no longer pink, about 5 minutes. Stir in tomato paste, milk and $\frac{1}{2}$ cup cheese.

Place insert on slow-cooker base; cover and cook on low according to manufacturer's instructions until sauce thickens, about 4 hours. Skim fat off sauce. Adjust seasonings with salt and pepper.

Add cooked spaghetti to sauce plus enough pasta-cooking water to loosen sauce; toss to combine. Transfer to individual bowls; sprinkle with cheese. Serve immediately. Serves 6–8.