**For Bolognese**

3 oz. ground beef

3 oz. ground pork

2 oz. pancetta, small diced

¼ carrot, minced

¼ white onion, minced

¼ stalk of celery, minced

1 garlic clove, minced

2 oz. red wine

8 oz peeled, crushed Italian tomatoes

1 tbsp. Italian seasoning

1 tsp. red pepper flake

salt & Pepper – to taste

**For Campanelle**

6 oz. noodles

2 quarts water

½ tbsp. salt

**For Garnish**

Parmiggiano-Reggiano for grating

10 Basil leaves, chiffonade

***For Bolognese:***

In a sauce pan, add olive oil and heat pan until oil shines, add in pancetta and cook until fat is rendered from pancetta, and pancetta is caramelized. Add in pork and ground beef and cook until browned. Add in mirepoix and stir well, let mirepoix start to brown. Add in garlic, stir, then deglaze the pan with red wine. Then add in crushed Italian tomatoes, Italian seasoning, and red pepper flake. Turn sauce to low-medium heat and let reduce stirring frequently. Season well with salt and Pepper.

***For Campanelle:***

Bring ter to boil in stock pan. Stir n salt. then add campanelle noodles. Stir frequntyl to preent sticking. Once noodles are al dente, strain thru colander, reserve 2 tbsp of pasta water, and place noodles back into pot.

***To Finish:***

Once Bolognese is reduced and seasoned, add the sauce to th campanelle noodles, stirring well. Add in a little of the pasta water reserved until desired consistency is achieved. Stir in a small pinch of chiffonade basil.

Place in bowl, grate with parmiggiano, and finish with a drizzle of olive oil, and the remaining basil.