

CHEESEBURGER BOLOGNESE






HERE SHE IS... CHEESEBURGER BOLOGNESE

In all reality, this isn't exactly Bolognese, but it's a great quick fake on a dish that takes up to 4 – 6 hours. This one can be finished in 20 minutes or less with the help from all the flavors in the Chowder – YEP!

STEPS

THIS SHAKE-UP ISN'T ANY DIFFERENT THAN THE REST... IT'S REDICULOUSLY SIMPLE!



- 1  Bring a pot of water to boil for your pasta
- 2  Reduce 2 C. Cheeseburger Chowder in a medium saucepan.
- 3  When the Chowder has condensed (about 5 – 7 mins), add in 1 C. *Red Wine & simmer on low for 3 – 5 minutes or until it's thick enough to coat your pasta.
 Speaking of that, drop your pasta. Be sure to heavily salt the pasta water once it comes to a boil. Cook it to package directions – minus 1 min.
- 4  After draining your pasta, mix it with the reduced Chowder and top with some grated Parm or Pecorino & that's all she wrote

TIPS

*Any dry red you like to drink - Cabernet, Merlot, Syrah, etc.