

## Easy Spaghetti Bolognese

6 oz. bacon slices, cut into ½” pieces  
1 yellow onion, diced  
1½ tsp kosher salt, plus more (to taste)  
3 garlic cloves, minced  
2 lb. ground beef (the recipe calls for this amount, but I reduce it to ¾ lb.)  
6 oz. tomato paste  
1 cup milk  
⅓ 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 Tbsp. of fat.

Add onion and ½ 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 ⅓ 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 to 8.