# Bolognese Soup

**Servings:** 6
**Difficulty:** Easy
**Prep Time**: 20 minutes
**Total Time**: 1 hour

**About the Dish:**

A cozy take on a classic, this Bolognese soup brings together rich tomatoes, herbs, and tender aromatics in one comforting bowl. Volpi diced pancetta adds a savory depth that makes every spoonful even more satisfying. Perfect for an easy and hearty weeknight meal.

**Ingredients:**

- (4 oz) Volpi Diced Pancetta
- (1 lb) Ground Beef
- (2) Carrots, diced
- (2) Celery Stalks, diced
- (1/2) Yellow Onion, diced
- (14oz) Canned Crushed Tomatoes
- (48 oz) Chicken Broth
- (2 tbsp) Garlic, minced
- (2 tbsp) Olive Oil
- (1/4 cup) Ricotta Cheese
- (7 oz) Pasta
- (6) Fresh Basil Leaves
- Parmesan Cheese
- Salt
- Pepper
- Oregano

**Special Equipment:** 5-6qt Dutch Oven

**Directions:**

1) Heat olive oil in a Dutch oven over medium-high heat. Cook ground beef until browned; remove and set aside. Drain excess grease, then cook diced pancetta until crisp, and also set aside.
2) Add onion, celery, and carrots to the pancetta drippings and sauté 5 minutes. Stir in garlic, salt, pepper, and oregano. Return beef to the pot and cook 2–3 minutes.
3) Add chicken broth, tomatoes, and Parmesan rind (optional). Simmer partially covered over medium-low heat for 20 minutes.
4) Meanwhile, cook pasta to al dente according to package directions; set aside.
5) Remove Parmesan rind. Stir in grated Parmesan, ricotta, chopped pancetta, and chopped basil.
6) Add pasta to bowls, ladle soup over top, and serve warm.