

Hong Kong Spaghetti Bolognese

Ingredients

1 lb Ground Beef	1 Carrot (diced)
1/2 Onion (diced)	3 clv Garlic (minced)
1 Tomato (diced)	1/2 T Vegetable Oil
1/2 t Sugar	1 1/2 t Salt
1/4 t Black Pepper	3 T Tomato Paste
1 c Chicken Broth	1/2 c Water
1 1/2 t Maggi Seasoning Sauce	1 t Dark Soy Sauce
2 t Worcestershire Sauce	2 T Ketchup
3 Bay Leaves	2 T Unsalted Butter
6 oz Spaghetti	3/4 c Mozzarella
1/4 c Cheddar Cheese	

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Instructions

1. In a large skillet over medium heat, add oil then add in carrots and onions. Stir fry until onions are slightly translucent. Add in your ground beef and separate into small pieces with your spatula. Stir fry all together then add garlic, 1/2 teaspoon salt, sugar, and black pepper.
2. Once ground beef is mostly cooked, add tomato paste and stir fry for about a minute until slightly caramelized. Add in tomato and stir fry together, then add chicken broth and water.
3. Once simmering, add in maggi sauce, worcestershire sauce, dark soy sauce, ketchup, and bay leaves. Stir well and let simmer for about 10 minutes.
4. Meanwhile, fill a pot with water and add a teaspoon of salt. Once the water is boiling cook spaghetti for 3 minutes then let it sit.
5. Once the sauce is done simmering, add butter and stir to melt. Transfer spaghetti to an oven safe dish then mix with 90% of the sauce. Pour the remaining sauce on top. Sprinkle mozzarella and cheddar on top and broil until melted and slightly golden brown. Enjoy!