

Spaghetti alla Piccante con Beef & Olives

Serves 4

Ingredients

- 1 lb. [Sinclair Family Farm \(SFF\) ground beef](#)
- 12 oz spaghetti (or pasta of choice)
- 2 tbsp olive oil
- 1 small yellow onion, finely chopped
- 4 cloves garlic, minced
- 1/2 tsp red pepper flakes (adjust to taste)
- 1 tsp smoked paprika
- 1/2 tsp dried oregano
- 2 tbsp tomato paste
- 1 (14.5 oz) can crushed tomatoes
- 1/2 cup green or Kalamata olives, sliced
- 1/2 cup beef or chicken broth (optional, for more sauciness)
- Salt and black pepper to taste
- Fresh parsley or basil for garnish
- Freshly grated Parmesan (optional)



Method

1. Cook pasta according to package instructions. Reserve 1/2 cup of pasta water, then drain and set aside.
2. In a large skillet or Dutch oven, heat olive oil over medium heat. Add chopped onion and cook for 3–4 minutes until softened.
3. Add garlic and red pepper flakes. Stir for 30 seconds until fragrant.
4. Add ground beef. Cook until browned and crumbly. Drain excess fat if needed.
5. Stir in smoked paprika, oregano, tomato paste, and crushed tomatoes. Cook for 2–3 minutes to blend flavors.
6. Add olives and broth (if using). Simmer sauce for 10 minutes, stirring occasionally.
7. Taste and season with salt and pepper.
8. Toss in cooked spaghetti and a splash of reserved pasta water until evenly coated and silky.
9. Serve hot, topped with herbs and grated Parmesan if desired.

