Meat Sauce

4 ounces mushrooms

1 slice hearty white sandwich bread

2 Tablespoons whole milk

salt and pepper

1 pound 85% lean ground beef

1 Tablespoon olive oil

1/2 onion, chopped

6 cloves garlic

1 Tablespoon tomato paste

1/4 teaspoon red pepper flakes

14.5 ounce can diced tomatoes, drained (reserve 1/4 cup tomato juice)

1 Tablespoon fresh oregano

28 ounce can crushed tomatoes

1/4 cup parmesan cheese

Process mushrooms in food processor until finely chopped.

Transfer to a bowl.

Add bread, milk 1/2 teaspoon salt and 1/2 teaspoon pepper to empty food processor. Pulse until paste forms.

Add meat and pulse until just combined.

Heat oil in skillet. Add onion and mushroom and cook until vegetables are browned. (6-12 minutes)

Stir in garlic, tomato paste and red pepper flakes.

Add reserved tomato juice and fresh oregano.

Add meat mixture and cook until beef loses raw color.

Stir in crushed tomatoes and diced tomatoes. Bring to a simmer. Reduce heat and cook on low 30 minutes.

Stir in parmesan cheese.