

## What you'll need:

### VEGGIES:

- 1 STALK OF CELERY
- 1 CARROT
- 1 SMALL YELLOW ONION

### PACKAGED INGREDIENTS:

- 1 LB PAPPARDELLE PASTA
- HIGH QUALITY ROASTED GARLIC PASTA SAUCE
- EXTRA VIRGIN OLIVE OIL

**MEAT & DAIRY:** 1 CUP WHOLE MILK, GRATED CHEESE, 1 LB GROUND BEEF (OR VEGGIE SUBSTITUTE)

**SPICES & FLAVORS:** GARLIC, SEA SALT, GROUND BLACK PEPPER, DRIED OREGANO, RED WINE (OPTIONAL), RED CHILI POWDER

## Veggie Prep



WASH ALL VEGGIES. FINELY CHOP ONION, PEEL AND FINELY CHOP CARROT & CELERY. PEEL & FINELY MINCE 2 CLOVES OF GARLIC.

## Cooking Directions

1. HEAT OIL IN LARGE POT OVER MEDIUM HIGH HEAT. ADD ONION, CARROTS, AND CELERY. COOK FOR 5 MINS.
2. SEASON WITH SALT AND PEPPER
3. ADD MINCED GARLIC. COOK STIR FOR A FEW MINUTES. ADD GROUND BEEF/VEGGIE SUBSTITUTE. ADD RED WINE. COOK UNTIL BROWNED.
4. STIR IN PASTA SAUCE. TASTE - ADD SPICES TO TASTE.
5. ADD MILK. SIMMER ON LOW HEAT FOR 30 MINS.
6. IN A SEPARATE POT OF BOILING SALTED WATER, COOK PASTA PER PACKAGE INSTRUCTIONS TO AL DENTE. DRAIN.
7. MIX PASTA WITH BOLOGNESE, OR SERVE BOLOGNESE OVER PASTA & TOP WITH GRATED CHEESE OF CHOICE.

# PAPPARDELLE BOLOGNESE RECIPE