



Recipes

MISSIONFOODSERVICE.COM

Meat Sauce

Serves 1

Ingredients:

2 Tbsp. Olive Oil
2 cups Yellow Onions , minced
1 Tbsp. Fresh Garlic , minced
1/4 tsp. Ground Clove
1 tsp. Black Pepper
1 tsp. Kosher Salt
1/2 tsp. Crushed Red Peppers
1 lbs. Ground Lamb
1 1/2 cups Tomatoes Puree
4 Mission® 12" Garlic Herb Wraps (10252) , shredded
1/2 cup Cabernet Red Wine
1/4 cup Fresh Oregano Leaves
1 Bay Leaf

Directions:

1. Heat olive oil in medium stockpot over medium heat.
2. Add onions and garlic; sauté until translucent. Add ground lamb and season with salt, pepper, cloves and bay leaf.
3. Continue cooking, breaking meat up into crumbles. Add in shredded Mission® Garlic Herb Wrap pieces.
4. Add red wine and tomato puree and continue cooking until most of the liquid is absorbed. Finish with fresh oregano leaves. Add additional wrap pieces if necessary. Remove from heat, cool slightly.