



Bolognese Sauce

Serves 1

Ingredients:

- 1 Tbsp. Olive Oil
- 1 cup Yellow Onions , small dice
- 1/2 cup Carrots , peeled and diced
- 1.5 Tbsp. Fresh Garlic , minced
- 2 Tbsp. Fresh Basil
- 3/4 lb. Ground Beef
- 1 tsp. Savory Roasted Beef Base
- 2 Tbsp. Fresh Basil
- 20 oz. vol. Marinara Sauce

Directions:

1. Heat olive oil in saucepot over medium heat.
2. Place onions, carrots and basil together in a food processor and pulse until minced.
3. Add veggies to saucepot and sauté 2 minutes. Add ground beef and beef base.
4. Stir and break up ground beef. Continue cooking until beef loses its pink color.
5. Add marinara sauce and season with crushed red pepper if desired.
6. Bring sauce to a simmer and reduce heat to low.
7. Continue cooking 20-30 minutes.
8. Hold hot for service or cool completely until ready for use.
9. Adjust seasonings if needed.