

Quick & Easy Meat Sauce

My old recipe took hours but this one is just a delicious and takes 45 minutes. For the smoothest sauce, I puree the tomatoes in a food processor but you can use a blender. I've also made it using a box of Pomi strained tomatoes. The parsley is optional but I like to add it during the last 5 minutes.- *Jenny Jones*

Prep Time: 20 minutes

Cook Time: 25 minutes

Total Time: 45 minutes

Makes: 4 servings



Ingredients:

- 2 teaspoons olive oil
- 1/3 cup finely diced onion
- 1/3 cup shredded carrot
- 1/3 cup finely diced celery
- 1 large clove garlic, crushed
- 1 lb. lean ground beef

- 28 oz can plum tomatoes, pureed.
- 2 Tablespoons tomato paste
- 1/2 teaspoon salt + pepper to taste
- 2 Tablespoons fresh chopped parsley (optional)

Instructions:

1. In a large pan on medium-high, heat the oil and sauté the onion, carrot, celery & garlic for 4 minutes.
2. Add beef. Cook & stir for 4 minutes until all pink is gone.
3. Add remaining ingredients and cook over medium heat, uncovered, for 25 minutes until thickened.