

RECIPE | TOMATOES

BOLOGNESE SPAGHETTI NESTS



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INGREDIENTS

2 dry pints Pure Flavor® Cloud 9® Bite-Sized Fruity

Tomatoes, cut into halves

7 oz ground beef

16 oz spaghetti, cooked

8 mozzarella balls

7 oz tomato passata

3 shallots, cut into thin cubes

3 oz carrots, cut into thin cubes

3 oz celery, cut into thin cubes

¾ cup broth of choice

1 tbsp tomato paste

2 tbsp olive oil

2 tsp Italian seasoning

1 tsp raw cane sugar

2 cloves of garlic, diced

Salt and pepper to taste

Fresh basil

DIRECTIONS

- 1** Heat olive oil in a non-stick pan or skillet and cook beef for 5 minutes. Add shallots, carrots and celery and cook until the onions are translucent, add garlic and cook for 1 minute.
- 2** Add the broth, tomato paste, tomatoes and stir until combined. Season the sauce with salt, pepper, Italian seasoning and sugar to taste and simmer for 15-20 minutes over medium heat until the sauce is well thickened.
- 3** Add spaghetti to the sauce and mix. Twirl spaghetti into nests on a serving dish and add the mozzarella balls, garnish with fresh basil.



25 min

5 min
PREP.

20 min
COOKING



2



easy