

Charred Tomato Bolognese

Servings: 4 to 6

INGREDIENTS

- 2 T olive oil, filtered
- 1 c yellow onion, fine diced
- ½ c carrots, fine diced
- ¼ c celery, fine diced
- 3 lb Chef's Line™ chopped beef, bulk
- 1 ea Rykoff Sexton™ Italian tomatoes, canned
- ¼ c granulated sugar
- ½ t cajun seasoning

PREPARATION

In saucepot, heat olive oil and sauté onions, carrots and celery until soft. Add beef and brown. Add tomatoes, sugar and cajun seasoning. Reduce heat to simmer and cook 15-20 minutes, stirring occasionally. Serve over pasta or on a sandwich as an Italian-style sloppy Joe.

