

Hearty Bolognese Sauce

Prepare pasta with meat sauce for a family date night!



Prep time: 15 minutes
Cook time: 30 minutes
Yields: 8 servings

What You Need

Ingredients



1 onion



2 carrots



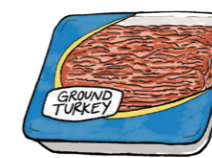
3 cloves of garlic



2 stalks of celery



3 Tbsp olive oil



1 lb ground turkey



1 (28 oz) can crushed tomatoes



1 tsp salt



1 tsp dried basil



1 tsp dried oregano



1 lb spaghetti

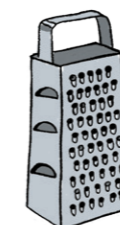


Parmesan cheese

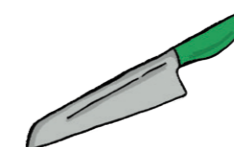
Tools



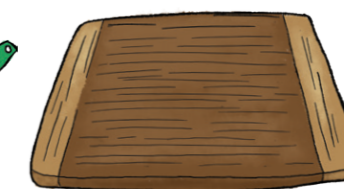
large bowl



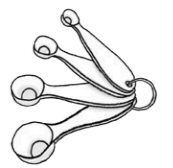
box grater



knife



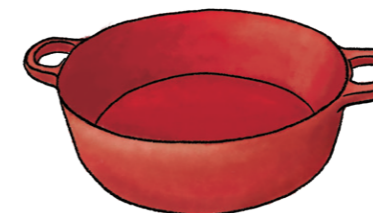
cutting board



measuring spoons



wooden spoon



large dutch oven or pot



can opener



large pot



colander

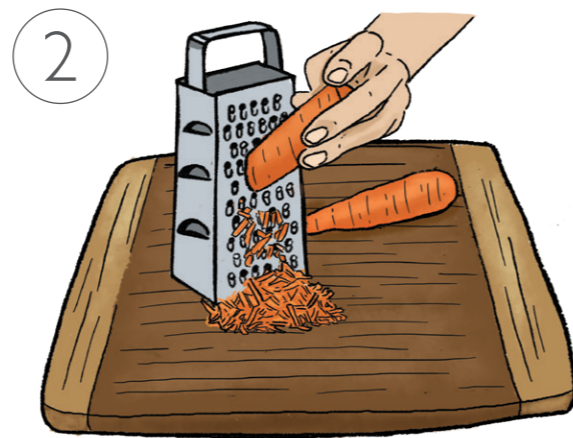


Always wash your hands before cooking and make sure an adult is present. Visit raddishkids.com/pages/safety for all our guidelines.

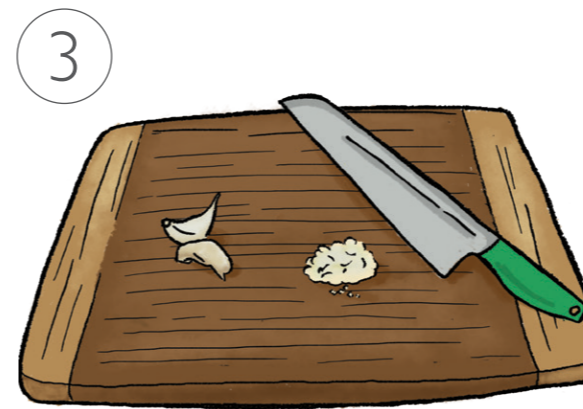
Steps



1 Cut onion in half, cut ends away, and peel. Cut onion into strips, then dice. Add to mixing bowl.



2 Grate carrots on large holes of a box grater. Add to onions.



3 Smash and peel garlic cloves. Mince and add to onions and carrots.



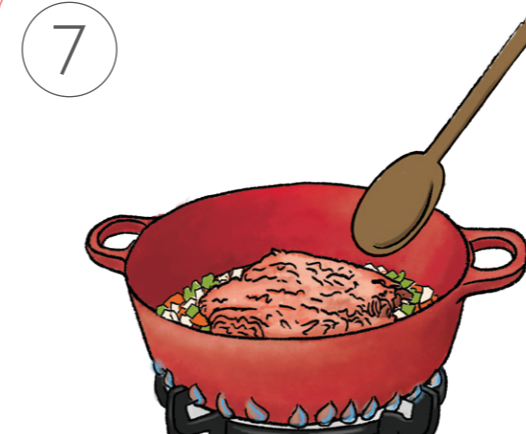
4 Cut celery into long strips and dice. Add to onions, carrots, and garlic.



5 Heat oil in pot over medium heat.



6 Add veggies to pot. Cook for 8-10 minutes, until softened, stirring occasionally.



7 Add ground turkey to pot. Use a wooden spoon to break turkey into small pieces.



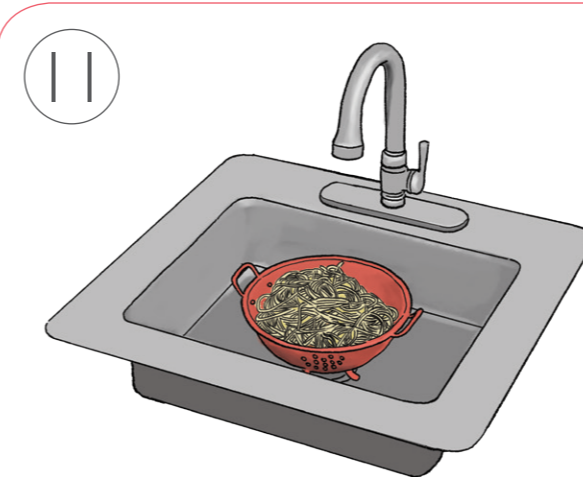
8 Cook until ground turkey is no longer pink, about 5 minutes.



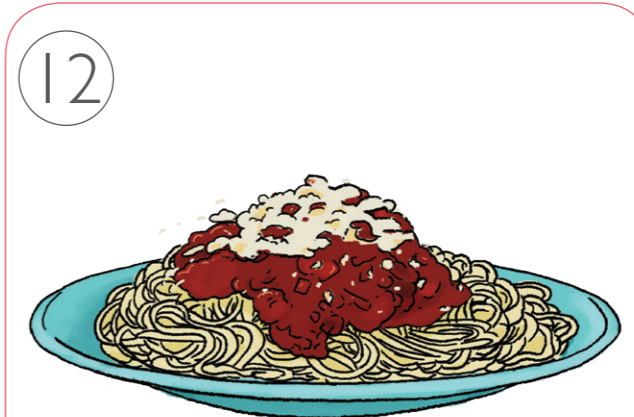
9 Add crushed tomatoes, salt, basil, and oregano to pot. Simmer for 10-15 minutes.



10 Meanwhile, bring pot of salted water to boil. Cook pasta according to package directions.



11 Drain pasta and return to pot.



12 Top plates of pasta with Bolognese sauce and Parmesan cheese. TASTE & SHARE!