



**OTWAY
PASTA
COMPANY**

Free Range · Handmade

Recipe Name **Thomas' Special Pasta Sauce**

Serves 4 +

Ingredients

1 tbs	Olive oil
1 clove	Garlic (finely chopped)
1	Onion (finely chopped)
1	Carrot (finely chopped)
1	Red capsicum (finely chopped)
500g	Beef mince
1/2 tbs	Dried basil
2	Bay leaves
1 tbs	Fresh rosemary
700g	Passata
1 pkt	Otway Pasta Company Fresh Torchio

Bulla Sour Cream

Salt and pepper to taste

Method

Put a large pot of water on to boil and fry pan on medium heat

In the frying pan add the olive oil, onion and garlic. Fry for 1-2 minutes. Add the carrot, capsicum and cook for 4-5 minutes.

Add beef mince and cook until just browned.

Add the passata and herbs and bring back to the boil.

Once boiling add the torchio to the boiling water and cook as per packet directions.

Once pasta is cooked, serve with the sauce and top with Bulla Sour Cream.

Enjoy ☺