

# Papa Vince Recipe

## Sicilian Soffrito - a flavoring base for all your dishes

Preparation: 20-40 minutes; Active Time: 20-40 min;

### Ingredients:

- Equal amounts of onions, carrots, celery and tomatoes (optional)
- Papa Vince Extra Virgin Olive Oil (EVOO)

### Preparation:

1. Finely chop the onions, carrots, celery & tomatoes, the finer, the more tastier the dish.
2. Heat a small amount of Papa Vince EVOO in a skillet then toss in the onions.
3. When they're translucent and smell good enough to make you hungry, add in the carrots and celery.
4. Cook and stir occasionally for another 5 minutes and then add the tomatoes.
5. Cook, stirring occasionally, until all the vegetables are soft and starting to turn golden. This can take anywhere from 20-40 minutes, depending on how much color you want.

### Uses:

- Add chicken, meat or fish to the soffritto and cook until the meat is well done.  
DELICIOUS!
- Save in the fridge for no more than 3 days and add a scoop as a topping to your scrambled eggs or as a seasoning to your soups or even use as a sauce for your pasta.  
WOW!