



Veal & Beef Tortelloni

Veal & Beef Tortelloni with Fire Roasted Bolognese



Makes 2-3 Servings

32oz fire roasted tomatoes
1lb ground beef
1 Carrot
1 Celery stalk
1 Onion
2 Cloves Garlic
½ Cup Red Wine
3 TBL Olive Oil
1 TBL Tomato Paste
2 Cups Veal & Beef Tortelloni (22445)
½ Cup Parmesan Cheese
Fresh Oregano & Basil
Salt & Pepper

1. Prepare mirepoix. Cut carrot, celery, onion, garlic into fine dice.
2. In a large sauce pot, add oil and sauté mirepoix until carrots are soft.
3. Add ground beef. Season with salt and pepper. Continue to cook until ground beef is grey.
4. Add tomato paste followed by red wine and cook an additional 2 minutes.
5. Add in fire roasted tomato and cook for an additional 20-30 minutes.
6. Add in fresh basil and oregano.
7. Once sauce is finished, set aside.
8. Cook Tortelloni. Bring 4 quarts of water to a rolling boil, add Tortelloni and cook until internal temperature reaches 165°F or approx. 3-3 1/2 minutes.
9. When finished combine Tortelloni and Bolognese sauce and plate.
10. Top with fresh parmesan and more basil.



Chef's Notes

- You can finish the Bolognese with a splash of heavy cream or several TBL of butter.
- Add ground pork, sausage or veal to ground beef to enhance flavor.