

Meat & Vegetable Spaghetti Sauce (Spaghetti 2)



This recipe uses fresh vegetables to bulk up a basic American-style meat sauce - adding texture, color, flavor and fiber.

YIELD 6 SERVINGS	PREP TIME 15 MIN	TOTAL TIME 45 MIN
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INGREDIENTS

2 tsp	Olive Oil
1 medium	Yellow Onion, small dice
½ medium	Red Bell Pepper, small dice
1 stalk	Celery, small dice
8 oz	Cremini Mushrooms, minced
2 cloves	Garlic, minced
½ lb. (8 oz)	Ground Beef, 90/10
1 (15 oz) can	Tomato Sauce
1 tsp	Worcestershire Sauce
½ cup	Water
⅛ tsp	Kosher Salt
2 tsp	Italian Seasoning
To taste	Black Pepper

CHEF'S NOTES

To store, cool the sauce and refrigerate for up to a week, or freeze for a few months for an easy quick meal later.

For class: Your chef will provide ¾ cup of whole wheat spaghetti for you to create a "show plate". Top the spaghetti with ¾ cup of sauce and any desired garnishes. Leave the remaining sauce in the pot.

DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. In a medium pot, heat the oil over medium-high heat. Once the oil is hot, add the onions and cook until they are translucent (clear) and soft, about 2-4 minutes.
3. Add the bell pepper, celery, mushrooms, and garlic to the pot (in that order). Sauté until the vegetables are tender, about 5-7 minutes, stirring occasionally.
4. Add the ground beef to the vegetables. Using a wooden or metal spoon, break up the beef into small pieces. Continue to cook the beef, stirring every few minutes, until no pink remains.
5. Add the tomato sauce, Worcestershire sauce, water, salt, and spices and bring the pot to a simmer. Stir the sauce every few minutes as the sauce slowly thickens. Simmer until the sauce is thickened, about 5-10 minutes.

Nutrition Facts

6 servings per container

Serving Size 3/4 cup sauce (170 g)

Amount per serving

Calories 120

% Daily Value *

Total Fat 6g 7%

Saturated Fat 1.5g 8%

Trans Fat 0g

Cholesterol 25mg 8%

Sodium 420mg 18%

Total Carbohydrate 8g 3%

Dietary Fiber 2g 7%

Total Sugars 5g

Includes 0g Added Sugars 0%

Protein 10g 20%

Vitamin D 0.06mcg 0%

Calcium 30mg 2%

Iron 2mg 10%

Potassium 600mg 12%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Nutrition Facts

6 servings per container

Serving Size 3/4 cup spaghetti with 3/4 cup sauce (170 g)

Amount per serving

Calories 330

% Daily Value *

Total Fat 7g 9%

Saturated Fat 1.5g 8%

Trans Fat 0g

Cholesterol 25mg 8%

Sodium 420mg 18%

Total Carbohydrate 50g 18%

Dietary Fiber 7g 25%

Total Sugars 7g

Includes 0g Added Sugars 0%

Protein 17g 34%

Vitamin D 0.06mcg 0%

Calcium 30mg 2%

Iron 2mg 10%

Potassium 600mg 12%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Recipe adapted from *Health meets Food*, "Spaghetti with Meat Sauce (Spaghetti 2)" (6/6/19)



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