



## **Vege-Bolognese**

1/2 can (20 ounce) Tender Bits or Vege-Burger  
1 teaspoon Italian seasoning  
1 can (28 ounce) San Marzano tomatoes, crushed  
1 medium onion, chopped  
2 garlic cloves, minced  
1 celery stalk, chopped  
1 carrot, chopped  
¼ cup flat-leaf parsley  
8 fresh basil leaves  
Salt and pepper to taste  
2-4 tablespoons olive oil

Directions: Place the Tender Bits and Italian seasoning in a food processor and pulse until it reaches the texture of hamburger. In a large skillet heat the olive oil. Add the onions and garlic and sauté until soft, about 5 minutes. Add the celery and carrot and sauté another 5 minutes. Add the ground Tender Bits or Vege-Burger and sauté for 5 minutes. In the meantime, stack the basil leaves together and then place the parsley on top. Roll the basil over the parsley and then chiffonade it. Add the tomatoes, basil, and parsley to the skillet and simmer on medium low heat until the sauce thickens. Season with salt and pepper. Serve over your favorite pasta and top with Parma Zaan Sprinkles.

*Submitted by N.A. of North Carolina*