

Tempeh Bolognese

Tanque Verde Ranch

Sauce

- 2 onions diced
- 1 red bell pepper
- 1/2 cup chopped garlic sauteed in herb and oil
- 1 #10 can tomato sauce (6.8 lbs)
- 1 cup dried oregano
- 1 cup dried basil
- 1 cup sugar

Meat

- 4 packages of 5 grained Tempeh diced
- 1 cup diced onion
- 1 cup diced peppers
- 1/2 cup roasted garlic - lightly browned 5-10 minutes. Once caramelized and a sauce let simmer for 15 minutes



Directions:

Sauce:

- Salt and pepper to taste
- Slow simmer for 45 minutes*
- Blend in a blender until smooth

Meat:

- Lightly brown 5-10 minutes
- Once caramelized and sauce and let simmer for 15 minutes

Once finished pour sauce over your favorite pasta and enjoy