



## **Turkey Bolognese**

### ***Ingredients:***

1 small diced sweet onion  
3 small diced stalks of celery  
3 peeled and small diced carrots  
4 finely minced cloves of garlic  
1 tablespoon of olive oil  
8 ounces of ground turkey breast  
8 ounces of ground turkey thigh  
4 ounces of loose turkey Italian sausage  
28 ounce can of whole plum tomatoes and juice  
28 ounce can of crushed tomatoes  
28 ounce can of diced tomatoes and juice  
3 tablespoons of dry oregano  
3 tablespoons of dry basil  
1 bay leaf  
8 ounce can of tomato paste  
Chicken stock as needed  
1 pound of penne pasta  
Kosher salt and fresh cracked pepper to taste

Makes 1 ½ gallons of sauce

### ***Preparation:***

1. In a large pot with olive oil on high heat, add in the onions to caramelize.
2. Once brown, add in the garlic, celery and carrots and cook (3 to 4 minutes).
3. Add the turkey meat and brown.
4. When the turkey meat is cooked, add in the tomatoes and herbs then simmer on low heat for 30 minutes.
5. At this point check the consistency. Chicken stock may need to be added to thin out the sauce. If the sauce is too thin, thicken with the tomato paste.
6. Once the sauce is to the desired consistency, add in the salt and pepper and cook on low heat.
7. In a separate large pot of boiling salted water, add the penne noodles and cook until they are al dente (about 10 to 12 minutes).
8. Once the noodles are done, strain them and toss with sauce.
9. Serve.