



Cooking with OFS



Recipe	Elbow pasta with meat sauce
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 For # people	14 people	 Cooking time	60 minutes
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INGREDIENTS

<ul style="list-style-type: none">• 4 large onions finely diced or chopped• 1 large head of garlic minced• 1 kg ground beef• 3 small tins of tomato paste• 1 large tin of tomato sauce• 1 tin of crushed tomato• 2 pk liquid beef broth• 2 kg carrots – finely chopped• 1 bunch celery -finely chopped• 2 (500gr) bags of small elbow macaroni (Pasta)• 1 large bag grated (shredded) cheese	Spices needed <ul style="list-style-type: none">• Dried oregano• Dried basil• Garlic powder• Paprika• Salt & pepper to taste• 3 tbsp of HP or Worcester sauce (optional)
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DIRECTIONS

<ul style="list-style-type: none">• Over medium heat & in a large skillet with sides, heat oil. Add onions & saute until tender. Add garlic & cook for 1 min.• Add ground beef & season with salt and pepper. Cook until browned, crumbling into small pieces as they cook. Add all dry spices & cook for 1-2 minutes.• Add celery & carrots & cook for 10min• Stir in tomato paste, sauce, crushed tomatoes, sauces & some broth, simmer on low for 20min. Add rest of broth and cook for a further 10min.• In a large pan, add 2 tbsp of oil & water, boil the pasta until tender, empty boil water, & rinse.• Add the prepared sauce, mix gently, then add the cheese serve immediately (you may add the cheese on the individual dish as a preference)
