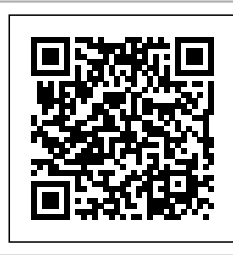


DIY Spaghetlios



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Recipe by: Laura Vitale

Serves 4

Prep Time: 10 minutes

Cook Time: 30 minutes

Ingredients

- 4 cups of Beef Stock
- 1 cup of Marinara Sauce
- 1 tbsp of Olive Oil
- 2 Cloves of Garlic, peeled not chopped
- 1 tsp of Granulated Onion
- 1 tsp of Sugar
- 4 Tbsp of Tomato Paste
- 2 cups of Short Cut Pasta like ditalini, elbows or little Os
- 1 Tbsp of Butter
- Freshly Grated Parm
- Fresh Basil

1) In a deep large saucepan, saute the garlic in the oil until it sizzles, stir in the tomato paste for a minute, then add the stock, marinara sauce, granulated onion and sugar, bring to boil, simmer on medium heat for about 15 minutes.

2) Add the pasta, cook for about 10 minutes or until cooked through, adjust the seasoning to taste, then stir in the butter, parm and fresh basil and serve!

