



CNP Pasta Bolognese with Egg Noodles

Makes 5 servings | Grains | Vegetables | Protein

Ingredients

- 1 stick celery, cleaned and chopped fine
- 1 carrot, cleaned and chopped fine
- 1-2 teaspoons basil
- Pepper, to taste
- 1 15-ounce can chicken stock
- 1 8-ounce can tomato sauce
- 1 cup *CNP Meat Sauce*, frozen or thawed
- 1 cup cooked egg noodles

Directions

1. Wash hands with warm, soapy water.
2. In a saucepan on medium high, saute celery and carrots until tender, about 5 minutes.
3. Add basil and pepper (to taste) and stir to incorporate.
4. Add chicken stock, tomato sauce and *CNP Meat Sauce* and heat until bubbling.
5. Pour over cooked, warmed pasta and enjoy.



Extension



Recipe from the Cent\$ible Nutrition Program. Learn how to save money, cook quick and healthy meals, and stretch your food dollar by contacting your Wind River Reservation CNP Educator at <https://uwyocnp.org/wrir/>

1-877-219-4646 | <https://uwyocnp.org/> | cnp-info@uwo.edu

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