



One-Pot Ragu with Italian Sausage



Ingredients:

- ½ cup chopped carrot
- ½ cup chopped celery
- ½ cup chopped onion
- 2 Tbsp olive oil
- 1 lb. bulk Italian Sausage
- 28 oz can petite diced tomatoes
- 3 cups low-sodium chicken broth
- 1 Tbsp. Italian Seasoning
- 8 oz. spaghetti
- salt and black pepper to taste
- ½ cup chopped fresh basil.

Method:

1. Mince ½ cup each chopped carrot, celery, and onion in a food processor.
2. Heat 2 Tbsp olive oil in a large pot over medium-high.
3. Add 1 lb. bulk Italian sausage and minced vegetables, and cook until sausage browns, 5 minutes.
4. Stir in the petite diced tomatoes, chicken broth, Italian seasoning, and spaghetti, broken in half (make sure spaghetti is submerged in broth); bring to a boil.
5. Cover pot, reduce heat to medium-low, and cook ragu until pasta is al dente and sauce thickens, 8-10 minutes.
6. Season with salt and black pepper to taste.
7. Stir in fresh basil and serve.