

Mushroom-Tomato Meat Sauce

Recipe By *Faigy Grossman*



Cooking and Prep:  35
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Serves:  4

No Allergens

Preference: Meat

Difficulty: Easy

Diet: Gluten Free, Low Carb

Source: Family Table by
Mishpacha Magazine

Saucy and hearty, this savory meat sauce is all you need to top off your favorite pasta, for a meal that's as easy as it is delicious!

Ingredients (9)

Main ingredients

- 1 tablespoon **Bartenura Olive Oil**
- 1 large onion, diced
- 1 (16-ounce/450-gram) can sliced mushrooms, drained
- 1 pound (450 grams) lean ground beef
- 2 plum tomatoes, chopped
- 8 ounces (225 grams) **Gefen Tomato Sauce**

1 cup water

4 tablespoons ketchup

1 teaspoon dried basil, optional or 2 cubes [Dorot Gardens Frozen Basil](#)

Start Cooking

Prepare the Meat Sauce

1. In a large frying pan, sauté onion in oil until golden; add garlic and sauté an additional one to two minutes. Add mushrooms to pan, and stir until heated through and beginning to brown.
2. Add ground meat to pan. Mix to break up clumps, and cook until meat is browned and clumps are broken up.
3. Add tomatoes, tomato sauce, water, and ketchup, and bring to a boil, stirring constantly. Lower heat to a simmer and cook for an additional 10 minutes, until tomatoes are softened and cooked through.
4. Remove from heat and season with basil, if desired, and salt and pepper, to taste. Serve over your favorite pasta.

Credits

Photography: Lisa Monahan

Styling: Chanie Nayman