



Spaghetti Sauce

Submitted by
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I wanted to create a recipe that is classic, easy to follow, and most of the ingredients are already in your pantry and fridge. We have Spaghetti Sundays at my house, and we love mixing and matching different types of noodles with this sauce. Thanks to my mother-in-law, there is a secret ingredient that makes this sauce warm, cozy, and extra special! Let's see if you can guess what it is!

Ingredients

1 pound ground turkey
1 large white or yellow onion, diced
1 green pepper, diced
¼ cup Red wine
2 tablespoons tomato paste
2 tablespoons oil
28-ounce can crushed tomatoes or 24 ounces prepared spaghetti sauce
2 cloves of garlic minced
½ teaspoon cinnamon
½ teaspoon garlic powder
½ teaspoon onion powder
¼ teaspoon red pepper flakes (add more if you like spicy)
2 tablespoons Italian seasoning
1 bunch of basil (20 leaves to be exact), chopped or torn
2 cups water
Salt and pepper to taste

Directions

1. Add oil and ground turkey to a pan and cook on medium/medium-high heat.
2. Halfway through cooking ground turkey, add green pepper, onion, and garlic. Cook until vegetables are tender and onions are translucent.
3. Add cinnamon, onion powder, garlic powder, red pepper flakes, Italian seasoning, and a pinch of salt and pepper. Stir. Cook 1 to 2 minutes
4. Turn heat to medium. Make a well in the middle and add tomato paste. Cook 2 to 3 minutes, stirring to incorporate.
5. Make another well in the middle and add red wine. Cook 2 to 3 minutes, stirring to incorporate.
6. Add crushed tomatoes or spaghetti sauce and stir.

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7. Add 2 cups water, turn to low heat and simmer.
8. Add basil leaves. Simmer on low 20 minutes, stirring occasionally.
9. Add salt and pepper to taste.
10. Serve with your favorite noodles!

Tips

- If you use ground beef, cook separately. Drain and then combine with the onions and peppers.
- If you like your pasta sauce thinner, add more water little by little after it simmers.
- You can add a hunk of Parmesan cheese while it summers if you want to be extra.