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Zita a la Bolognese Recipe

- (2) 26-oz. jars six-cheese
- tomato sauce
- 1 lb. ziti macaroni
- 1 large onion diced small
- 2 celery stalks diced small
- 4 tbsp. dry basil
- 1 large carrot diced small
- (3) 1/2 lbs. ground chuck beef
- 4 tbsp. fresh parsley diced
- 4 cloves of garlic diced fine
- 13 oz. water (1/2 26 oz. jar)
- 2 tbsp. of salt
- 1 tbsp. ground black pepper
- Olive oil

Brown and crumble the meat in a hot frying pan coated with olive oil until redness is gone. Transfer the mixture to a bowl. In a hot frying pan with 1/4" of oil, sauté the onions, carrots, garlic and celery until golden; add to the bowl of meat. In a large pot, add the cooked and uncooked ingredients, bring to a boil and simmer for 30 minutes stirring occasionally. Cook the pasta in a large pot of salted boiling water. Cook al dente or 2 minutes less than package instructions. Combine the pasta and Bolognese sauce after adding salt and pepper. Transfer to the aluminum baking pan. See cooling and freezing directions below.

Cooling & Freezing Directions:

Food-borne bacteria love food at room temperature. Therefore, it is crucial to expedite hot-to-cold temperature transfers. When transferring cooked contents to the aluminum pan, leave 1/2" from the edge of the pan for expansion during freezing.

For cooling: place the uncovered aluminum pan with hot contents into a larger pan containing half ice, half cold water and two tablespoons of salt. As soon as the contents are no longer hot, cover the pan with the lid and seal all around. Label and date the lid. Place in the freezer.