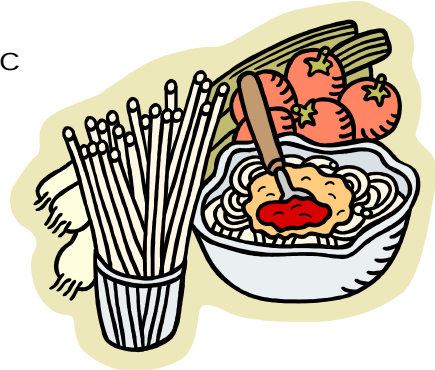


# Pasta Potpourri

By Emelia M. Molesky

## INGREDIENTS:

- 1<sup>1/2</sup> lbs of lean ground beef
- 1 cup chopped onions
- 2 or more cloves of finely chopped garlic
- 1 can 28 oz. tomato sauce seasoned Italian style
- 6 cups of water
- 6 beef bouillon cubes
- 1/4 tsp of pepper
- 1/2 cups uncooked orzo
- 1<sup>1/2</sup> cups frozen peas, carrots, corn & string beans
- French bread to eat with meal



## Cooking:

- Cook beef ~Season well (your preference)
- Add onions & garlic
- Puree tomatoes in a blender, add tomato paste
- Italian seasoned
- Add water, bouillon, & bring to boil
- Once boiling add vegetables & orzo (pasta)
- Cook until orzo are soft & vegetables are soft
- I usually add my own amount of onions & garlic. I also add Sofrito, Recaito & Achoitina Spanish seasonings.

