

heute gibt es...

## Pasta with white sauce



### **Ingredients: (For 4 servings)**

- 2 onions
- 2 celery sticks
- 2 carrots
- 2 EL Olivenöl
- 500g minced (mixed)
- 2 bay leaves
- 5 sage leaves
- 200ml of white wine (dry)
- 200ml meat or vegetable broth
- Salt
- Pepper
- 400g pasta of your choice

### **Preparation:**

1. Clean the vegetables, peel and cut into cubes.
2. In a large skillet, heat the oil, add the diced vegetables and fry for about 5 minutes over medium heat.
3. Now add the minced meat and also stir-fry until it is evenly browned.
4. The herbs then add, deglaze everything with the wine and continue to cook over high flame.
5. Once the alcohol has evaporated completely, Pour in the broth and simmer over medium heat for about 10 minutes until no more liquid in the pan is.
6. cook a pasta places of your choice in salted water until al dente in the meantime.
7. Season the finished sauce with salt and pepper, turn off the oven and remove the herbs.
8. Finally, the chewy noodles add to the pan, mix everything well and serve.

### **Important tips and information:**

- The meat can be made of meat of your choice. Try different variations of a different flavor.
- So that the herbs can be easily removed, they can also be tied together or filled into a filter bag.
- For this dish is short pasta are particularly suitable.