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Here is what you are going to need for the sauce:

1 pound ground turkey

1 medium yellow onion, finely chopped

4 garlic cloves, minced

1 TBS dried oregano

1 TBS dried basil

1 - 28 oz. can diced tomatoes

1 TBS tomato paste

3 TBS chopped fresh basil leaves (optional)

Salt & Pepper

Olive oil

Heat the bottom of a heavy skillet with some olive oil. Add the turkey and start browning. Add the onion, garlic, oregano and dried basil. Season with salt and pepper. Mix well. Cook until turkey is nicely browned.

Add the crushed tomatoes with all of their juice. Fill the empty can of tomatoes halfway with water. Add to the skillet with the tomato paste. Make sure to stir well until all of the tomato paste is dissolved.

Bring sauce to a soft boil, reduce heat, cover and simmer for 20 to 25 minutes. Add the fresh basil leaves, if using, and mix well.

Serve the sauce on gnocchi, pasta, polenta or rice. Top with some grated Parmesan cheese. Enjoy!

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