

## FIRE ROASTED CABERNET MARINARA AND MACARONI

By Camine Pappas/September 2013

If you haven't noticed, this is a meatless pasta. But you'll never miss the structure because the mirapoix and the cabernet lend deep, satisfying flavor.

### INGREDIENTS:

2 large carrots diced into small pieces

2 large celery ribs also diced into small pieces

1/2 large onion, diced into small pieces

3 T Rosemary infused olive oil (If you don't have this, add a big sprig of rosemary into the oil as it shimmers and remove after the mirapoix is softened)

1 bottle of Newman's Own Fire Roasted Tomato and Garlic Pasta Sauce (It has good tomato chunks and a balanced, fresh flavor)

1/3 to 1/2 C water

1/2 C good Cabernet

Salt and Pepper

1 C of finely grated fresh Parmesan cheese

1/2 C rough chopped fresh Italian parsley

Salt and Pepper

1 C elbow macaroni



Chop all ingredients and have them ready. This comes together fast. Get a large pot of water near boiling, too. You will make the pasta while the sauce is simmering. Pour 2 to 3 T of the oil into a medium high preheated deep saucepan. When the oil is shimmering, add the mirapoix and saute for about 3 to 5 minutes, until the onion is translucent. Add the wine and let reduce for 3 minutes, stirring frequently. Then add a little pepper. Now add the can of sauce and the water, and some salt and a little more pepper. Stir, reduce to low and cover with the lid slightly askew to let a little of the steam out. Simmer on low for 25 minutes. In the meantime, when you have about 5 minutes left, add the macaroni to the boiling water and stir. Take the sauce off the heat and add a handful of cheese, about 3/4 C loose, and 1/8 C of the fresh parsley. When the pasta has cooked to al dente (about 6 minutes or so) drain and add to the sauce. Incorporate all together. Stir and let it heat up the pasta, maybe turning the burner on to VERY low for about 2 minutes. You don't want to get it bubbling again, that will ruin the parsley flavor. To plate, put a mound of pasta down and sprinkle generously with the cheese and dot with the parsley.

SERVE!