



## VEGETARIAN PASTA BOLOGNESE

Cooking Class with Vanessa Young

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**MAIN EQUIPMENT:** 2 large baking sheets, parchment paper, pasta pot, large skillet or pot, food processor (optional but recommended), cutting boards, knives, and measuring cups and spoons

### INGREDIENTS

- 16 ounces ruffled or ridged pasta such as cascatelli
- 1 ½ pounds cremini (baby bella) mushrooms
- 2 large carrots
- 1 head garlic
- Extra-virgin olive oil
- ¼ cup tomato paste
- 2 teaspoons dried oregano
- ½ cup dry red wine such as cabernet sauvignon
- 15-ounce can crushed low salt or unsalted tomatoes
- Kosher salt and freshly cracked black pepper
- Optional: Grated Parmesan and/or ricotta for topping

*Replace/substitute any ingredients based on food allergies and preferences.*