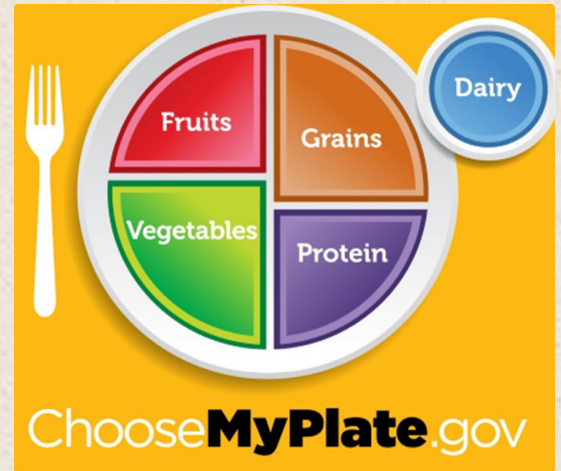


# Bison Pasta

## Ingredients:

- 1 tablespoon vegetable oil\*
- 1 small onion\*, diced
- 1 lb. ground bison\*
- 1 teaspoon salt
- 1/4 teaspoon ground pepper
- 32 oz tomato sauce\*
- 1 teaspoon Italian Seasoning
- 2 tablespoons salt butter\*, cold
- 1 lb. whole wheat pasta\*



\*Food items we have available in our store\*

## Steps:

1. Put on a pot of water and let it boil for your pasta.
2. Dice onion and sauté in a pan with 1 tablespoon of oil until translucent.
3. Add 1 lb. of bison, 1 teaspoon of salt, 1/4 teaspoon ground pepper. Mix together and sauté with onions until bison browned.
4. Add tomato sauce and Italian seasoning and let sauce simmer for 10 minutes
5. Add pasta to boiling water and let it cook according to directions on the box.
6. After sauce has simmered for 10 minutes, taste and adjust seasoning as necessary.
7. Add cooked pasta to sauce, mix together, turn off heat, add 2 tablespoons of butter until melted.