

## Ragout di soia

### Ingredients:

- \* 250 g soia testurizzata
- \* 70 g sedano
- \* 100 g carota
- \* 100 g cipolla
- \* 3 spicchi aglio
- \* 350 g salsa pomodoro
- \* sale e pepe
- \* olio extra vergine d'oliva
- \* 2 cucchiari garam masala
- \* 1200 ml brodo vegetale

### Steps:

1. Preheat the oven to 175°C.
2. Finely chop the vegetables, including the soia, celery, carrot, onion, and garlic.
3. Heat some olive oil in a pan over medium heat, then add the chopped vegetables and cook for 5-7 minutes.
4. Add the garam masala and season with salt and pepper.
5. Add the tomato sauce and vegetable broth to the pan, then bring to a boil.
6. Transfer the mixture to a BLACK.40 oven tray, then cover with foil and bake for 25-30 minutes.
7. Remove the foil and bake for an additional 10-15 minutes, or until the sauce has thickened and the mixture is golden brown.
8. Serve the ragout over pasta or lasagna.