

EASY RAGU WITH RICOTTA

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COOK TIME: 35mins

SERVES: 4

CALORIES: 624 kcal (PER SERVING)

INGREDIENTS

200 g/7 oz pasta
500 g/1.1 pounds ground pork
1 small onion, finely chopped
2 garlic cloves, minced
1 celery stalk, finely chopped (optional)
2 small carrots, grated
2 tbsp olive oil
1/2 cup/120 ml whole milk
1/2 cup/120 ml dry white wine, like Pinot Gris
2 cups/500 ml crushed tomatoes
120 g/4 oz whole milk ricotta
3 tbsp tomato paste
55 g/2 oz grated Parmesan, more for serving
1 tsp each: salt, black pepper,
sweet paprika, cayenne pepper,
dried oregano, dried sage
1/2 tsp crushed red pepper flakes
fresh thyme, for serving (optional)

DIRECTIONS

Add oil to a large skillet or Dutch oven set over medium heat. Add onion and garlic, cook until soft and fragrant, about 3 minutes. Add celery and carrots, cook for 5 minutes.

Add ground pork, break it up with a wooden spoon before it starts to brown. Sauté until cooked through and no longer pink, about 5 minutes. Add white wine and cook for 5 minutes more.

Stir in the spices and tomato paste. Add crushed tomatoes and bring to a boil, then regulate the heat to maintain a strong simmer. Cook, stirring occasionally, 10-15 minutes.

Meanwhile, cook the pasta in generously salted water until al dente. Then drain.

When ready, add milk, ricotta and Parmesan to the sauce. Stir until combined. Adjust the seasoning with salt and pepper if needed. Add pasta and gently fold with a wooden spoon to coat in sauce.

Divide ragu among bowls, top with thyme and finish off with lots of grated Parmesan, serve immediately. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.