


DINNERLY



Pork Ragu with Orecchiette

 20-30min  4 Servings

We're taking you on a journey to the hills of Tuscany with this pork ragu. All you need to do is bring the ragu together and boil the pasta. Quicker than a trip to Tuscany, not to mention a whole lot cheaper. We've got you covered!

WHAT WE SEND

- ground pork
- tomato sauce
- garlic
- italian seasoning
- orecchiette ¹
- Parmesan ⁷

WHAT YOU NEED

- butter ⁷
- kosher salt & ground pepper
- olive oil

TOOLS

- colander
- pot
- skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 890kcal, Fat 36g, Carbs 96g, Proteins 44g



1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **pasta** and cook, stirring occasionally to prevent sticking, until al dente, 9–11 minutes. Reserve **2/3 cup pasta water**, then drain, add pasta back to pot, and toss with **1 teaspoon oil** to prevent pasta from sticking. Cover to keep warm.



2. Prep ingredients

Meanwhile, peel and finely chop **2 teaspoons garlic**. Finely grate **Parmesan**.



3. Brown pork

Heat **1½ tablespoons oil** in a large skillet over medium-high. Add **chopped garlic** and cook until fragrant, about 30 seconds. Add **pork** and cook, breaking up into smaller pieces, until browned, about 3 minutes (it will not be cooked through).



4. Cook pork ragu

Add **tomato sauce**, **1/2 cup of the pasta water**, **2 tablespoons butter**, and **1½ tablespoons of the Italian seasoning** to the **pork** in skillet. Bring to a boil. Reduce heat to medium-low and simmer until pork is cooked through, about 3 minutes. Season to taste with **salt** and **pepper** (add remaining pasta water if sauce is too thick).



5. Finish & serve

Spoon **pasta** onto plates. Top with **pulled pork ragu** and **some of the grated Parmesan**. Serve **remaining cheese** on the side. Enjoy!



6. Make it dairy free!

Keep the butter out of the dish and it'll work just as well! A perfect way to make it a bit lighter and/or dairy free!