

DINNERLY



Pulled Pork Ragu with Pasta



20-30min



2 Servings

We're taking you on a journey to the hills of Tuscany with this pork ragu. The best part? We did the hard work of cooking the pork long and slow, so it's fork-tender and ready for your noodles. All you need to do is bring the sauce together and boil the pasta. It's quicker than a trip to Tuscany—and a whole lot cheaper. We've got you covered!

WHAT WE SEND

- 6 oz pasta shells ²
- ½ lb pkg ready to heat pulled pork
- ¼ oz Italian seasoning
- 8 oz tomato sauce
- ¾ oz Parmesan ¹

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)
- butter ¹

TOOLS

- large saucepan
- medium skillet

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 24g, Carbs 77g, Protein 39g



1. Cook pasta

Bring a large saucepan of **salted water** to a boil. Add **pasta** and cook, stirring occasionally to prevent sticking, until al dente, 8–9 minutes. Reserve **⅓ cup cooking water**, then drain, add pasta back to pot, and toss with **1 teaspoon oil** to prevent sticking. Cover to keep warm off heat.



2. Prep garlic & pork

While pasta cooks, finely chop **1 teaspoon garlic**.

In a medium bowl, use two forks to pull apart **pork** and shred into pieces. Stir in **1 teaspoon vinegar**, **¾ teaspoon salt**, **½ teaspoon Italian seasoning**, and **a few grinds of pepper**.



3. Cook ragu sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **garlic**; cook until fragrant, 30 seconds. Add **tomato sauce**, **reserved cooking water**, **1 tablespoon butter**, and **1¼ teaspoons Italian seasoning**; bring to a boil.



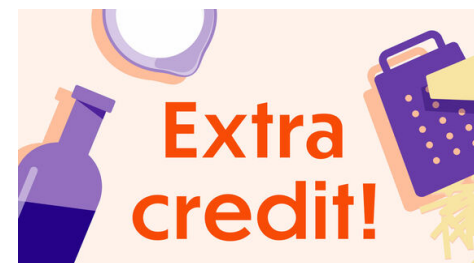
4. Cook pork ragu

Add **pork** to same skillet and reduce heat to medium-low; simmer until sauce thickens and pork is warmed through, 2–3 minutes. Season to taste with **salt** and **pepper**.



5. Finish & serve

Spoon **pasta** onto plates. Top with **pork ragu** and **some of the Parmesan**. Pass **remaining Parmesan** at the table. Enjoy!



6. Make it dairy-free!

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