

DINNERLY



Pork Ragu with Orecchiette



20-30min



2 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

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

WHAT YOU NEED

- butter ¹
- kosher salt & ground pepper
- olive oil

TOOLS

- colander
- pot
- 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 920kcal, Fat 40g, Carbs 97g, Protein 44g



1. Cook pasta

Bring a medium pot of **salted water** to a boil. Add **pasta** and cook, stirring occasionally to prevent sticking, until al dente, 9–11 minutes. Reserve **½ 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 **1 teaspoon garlic**. Finely grate **Parmesan**.



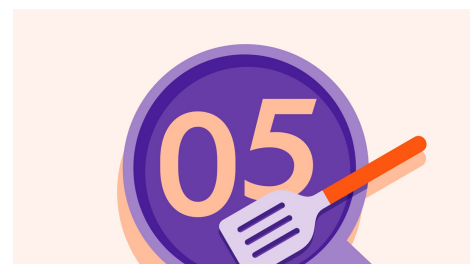
3. Brown pork

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **garlic** and cook until fragrant, about 30 seconds. Add **pork** and cook, breaking up into smaller pieces, until browned, 2–3 minutes (it will not be cooked through).



4. Cook pork ragu

Add **tomato sauce**, **¼ cup of the pasta water**, **1 tablespoon butter**, and **2 teaspoons of the Italian seasoning** to skillet with **pork**. Bring to a boil. Reduce heat to medium-low and simmer until pork is cooked through, 2–3 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 **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!