

PACCHERI WITH PORK RAGU & RICOTTA

1tbsp chopped fresh oregano
150g ricotta
1 onion, chopped
1 celery stalk, chopped
1 carrot, chopped
Olive oil
400g minced pork
160ml red wine
400g canned tomatoes
1/2 tsp ground cinnamon

Instructions

Step 1: To begin finely chop the oregano, and then mix it well with the ricotta cheese, set aside

Step 2: Gently fry the finely chopped onion, carrot and celery in some olive oil.

Step 3: Add the minced pork, and stirring often allow the meat to cook until it begins to brown.

Step 4: Pour in the red wine, and when it has evaporated add the cinnamon and tomato, reduce heat and allow to simmer for about 30-minutes

Step 5: Cook the pasta to pack instructions, then once ready toss the pasta through the sauce, once well coated, top it with the reserved ricotta and serve hot.

THE COOKERY

by The Secret Jozi Chef