

# PACCHERI WITH PORK RAGU & RICOTTA

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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

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by The Secret Jozi Chef