

Pappardelle with Meat Ragù

The thick ribbons of pappardelle noodles are perfectly suited for a hearty ragù. Some sauces are worth the wait and this meat ragù will be your next mealtime hero.

PREP TIME: 15 minutes **TOTAL TIME:** 3 hours **SERVINGS:** 8

INGREDIENTS

- 8 ounces dry pappardelle
- 1 pound ground beef
- 1 pound Italian Sausage
- 3 cans **ShopRite Imported** Organic Whole Tomatoes
- 2 Tablespoons **Colavita** Extra Virgin Olive Oil
- 1/4 cup red wine
- 1/2 cup tomato paste
- 1 large yellow onion, diced
- 3 cloves garlic, minced
- 1 Tablespoon **ShopRite** dried oregano
- 1 teaspoon **ShopRite** dried thyme
- 1-1/2 teaspoons salt
- **ShopRite Trading Company** grated Parmigiano Romano for topping

DIRECTIONS

1. Heat olive oil in a large pot over medium-high heat. Add ground beef and cook until browned.
2. Remove ground beef from pot, add Italian sausage to pot and cook until at least 165 degrees.
3. Remove cooked sausages from pot. Add garlic and onion and cook for 2-3 minutes until aromatic.
4. Add tomato paste to garlic and onion and stir until coated. Add water to pot, scraping any food that has stuck to bottom of the pan.
5. Add three cans of organic whole tomatoes, red wine, bay leaves, oregano, thyme and salt. Add cooked ground beef and sausages back to pot.
6. Partially cover pot and simmer on low heat for 2-3 hours.
7. Prepare the pasta while the ragù is simmering. Boil water in a large pot and season with salt. Cook pappardelle to desired doneness, drain the pasta and then combine it with the ragù sauce. Sprinkle with Parmigiano Reggiano when the pasta is on the plate and serve right away.

Nutrition Information (1 serving): Calories 445, Total Fat 25 grams, Saturated Fat 10.5 grams, Cholesterol 88 milligrams, Sodium 1,120 milligrams, Carbohydrates 30 grams, Sugar 7.5 grams, Added Sugar 0 grams, Fiber 4 grams, Protein 19.5 grams