



HEARTY LAMB RAGU

Ingredients

1 lb ground lamb
¼ cup extra-virgin olive oil
2 large carrots, finely chopped
1 large onion, finely chopped
1 medium red bell pepper, finely chopped
4 oz thick sliced bacon, cut into 1/2" pieces
¾ cup dry white wine
28-oz canned peeled Italian tomatoes, coarsely chopped
1 cup low-sodium chicken broth
1 bay leaf
½ tsp red pepper flakes
Salt and pepper to taste
1 lb Rigatoni
Parmesan cheese



Instructions

In an enameled cast-iron pot, heat the olive oil over medium-high heat. Add the carrots, onion, and bell pepper. Cook, stirring occasionally, until just beginning to turn brown (about 12 minutes). Transfer the vegetables to a plate.

Add the bacon to the pot and cook until it begins sizzling. Add the ground lamb. Cook, stirring occasionally, until the meat is browned. Drain the fat. Return the vegetables to the pot. Add the red wine and simmer until mostly evaporated - scraping up any browned bits from the bottom of the pot. Add the tomatoes and their juices, chicken stock, bay leaf, and red pepper flakes. Season with salt and pepper and bring to a boil. Reduce heat and simmer, covered for 1-1 ½ hours. Discard bay leaf.

Meanwhile, heat a pot of salted water to a boil. Cook the Rigatoni according to package instructions. Serve the ragu over the Rigatoni and sprinkle with shredded Parmesan cheese.

