

Lamb Ragu

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One of Italy's finest pasta dishes, the ragu can be prepared in the same amount of time it takes to boil pasta—just under 10 minutes. Enjoy this when you're short on time but still craving a gourmet meal.

Ingredients:

1 pound pasta, such as rigatoni
2 tablespoons olive oil
½ cup minced onion
½ pound ground lamb
1 (28-ounce) can crushed Italian tomatoes
¼ cup fresh basil leaves, chopped
Sea salt and black pepper, to taste
½ cup half-and-half
½ cup grated pecorino cheese
1 tablespoon unsalted butter

Directions:

- 1) Bring a large pot of water to a boil over high heat. Add pasta and cook until al dente, about 9 to 12 minutes. Drain and set aside.
- 2) Meanwhile, prepare the sauce: Heat oil in a large pot over medium. Add onion and cook until softened, stirring, about 3 minutes. Add lamb and cook until no longer pink, stirring, about 4 minutes.
- 3) Add tomatoes and basil to pot; bring to a boil over high heat. Reduce to a simmer and cook 10 minutes, stirring occasionally. Season with salt and pepper.
- 4) Add reserved pasta, half-and-half, cheese, and butter to pot; stir well to mix. Cook until thick and smooth, about 3 minutes, stirring. Serve immediately.