



## HIGHWAY 12

VINEYARDS AND WINERY



### Pappardelle with Lamb Ragu and Shaved Pecorino

#### INGREDIENTS

2 tbsp. extra-virgin olive oil  
1 onion, chopped  
2 medium carrots, peeled and diced  
2 stalks celery, chopped  
2 cloves garlic, minced  
2 tbsp. tomato paste  
2 lb. ground lamb  
1/2 c. red wine (but drink some too, so make sure you have more than 1/2 cup)  
2 (28-oz.) cans crushed tomatoes  
2 tsp. freshly chopped thyme  
2 tsp. freshly chopped rosemary  
2 tsp. freshly chopped oregano  
1/3 cup heavy whipping cream  
Kosher salt  
Freshly ground black pepper  
Cooked pappardelle

#### DIRECTIONS

In a large pot over medium heat, heat oil. Add onions, carrots, and celery and cook until soft, 5 minutes. Add garlic and tomato paste and cook until fragrant, 1 minute more. Add lamb and cook, breaking up meat with a wooden spoon, until no longer pink, 6 minutes.

Add wine and cook until mostly reduced, 5 minutes more. Add tomatoes, then fill each can with 1/4 cup water and swirl around to catch extra juices. Pour into pot. Add herbs and season with salt and pepper.

Bring to a boil, then reduce heat and let simmer for 1 hour. Add cream and stir to combine. Season with more salt and pepper. Serve over pappardelle. Shave Pecorino over the pasta--it's ok to be heavy handed! Mangia!