

Pappardelle with Wild Boar Ragù



Serving: 6



Preparing Time: 25 min



Total Duration: 180 min

Ingredients

- ♦ Pappardelle
- ♦ Wild boar or pork shoulder
- ♦ Onion
- ♦ Carrot
- ♦ Celery
- ♦ Red wine
- ♦ Tomatoes
- ♦ Olive oil

Directions

- ♦ Brown meat in oil.
- ♦ Add vegetables.
- ♦ Pour in wine and tomatoes.
- ♦ Simmer 2-3 hours until tender.
- ♦ Serve over pappardelle.

Notes

Slow-cooked meat ragù served over wide pasta ribbons.

