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Dawley Farm Village  
at the Roundabout  
cooksbak.com

## Pork Ragu with Pappardelle

Serves about 8

Hearty and savory, this pork ragu is packed with veggies, and is an easy solution to "what's for dinner?" An electric pressure cooker shortens the cooking time while still achieving succulent, pull-apart pork. With a few easy prep steps, you'll find that this recipe over delivers on big flavor!

### **Ingredients:**

|  |                                     |
|--|-------------------------------------|
| 4 carrots, roughly chopped, then minced in food processor                          | 2 tablespoons olive oil             |
| 3 stalks celery, roughly chopped, then minced in food processor                    | 1 (28 oz) can tomato sauce          |
| 1 onion, roughly chopped, then minced in food processor                            | 1 (6 oz) can tomato paste           |
| 3 cloves garlic, minced in food processor  | 1 cup red wine                      |
| 1 (2-3 lb) boneless pork shoulder, cut into 3-4 smaller chunks, excess fat trimmed | 1 tablespoon dried oregano          |
| Kosher salt and pepper for seasoning the pork                                      | fresh rosemary, 2 sprigs            |
| 2 tablespoons vegetable oil  | fresh thyme, 4 sprigs               |
|  | 2 bay leaves                        |
|  | 1 pound pappardelle pasta           |
|  | 1/2 cup Parmigiano-Reggiano, shaved |

### **Directions:**

1. Roughly chop the onion, celery, carrot, and garlic until they fit into a food processor. Then, using the food processor, pulse the onion, celery, carrot, and garlic until finely minced (in just seconds)! Mince in batches, as needed.
2. Slice the pork shoulder into 4-5 smaller chunks. Season all sides generously with Kosher salt and pepper.
3. Using an electric pressure cooker on the brown function, add two tablespoons of vegetable oil and sear each side of the pork shoulder until just browned, then remove and set aside. Work in batches, as needed.
4. Add two tablespoons of olive oil to the pressure cooker and sauté the minced vegetables until fragrant and the onions have turned translucent. Stir the veggies and scrape up any browned bits from searing the pork into the vegetables. This fond will add a great depth of flavor to the final dish.
5. Add the tomato sauce, tomato paste, red wine, and oregano. Stir to combine.
- 6 Place the seared pork shoulder pieces around the sauce mixture, and top with the fresh herbs and bay leaves.
7. Seal the lid on the pressure cooker and bring to high pressure. Cook on high pressure for 45 minutes, then let the steam release naturally for 5-10 minutes. Remove the bay leaves.
8. Remove the cooked pork and shred with two forks discarding any excess fat. Return the shredded pork to the sauce. Stir the sauce to combine. Switch the cooker to a "keep warm" function until ready to serve.
9. Meanwhile, prepare the pappardelle pasta according to the package's instructions.
10. Serve the pork ragu over the cooked pappardelle and garnish with shaved Parmigiano-Reggiano cheese.