



Bucatini with Lamb Ragout

Ingredients:

12 oz. bucatini pasta
1 diced Cipollini onion
3 oz. olive oil
8 oz. ground lamb meat
12 oz. diced tomatoes
2 oz. tomato paste
2 oz. basil, chopped fine
Bufala mozzarella to taste

Directions:

Cook pasta in a pot of salted boiling water for 10 to 12 minutes, then set aside
Heat olive oil in a sauté pan, then add onion
Season lamb with salt and pepper, then add to pan once the onions have caramelized
When the meat has browned, add diced tomatoes and tomato paste, stir to combine, then cook 4 to 5 minutes
Add the basil, stir and cook another 2 minutes
Add the cooked bucatini to the pan and cook for another 2 to 3 minutes
Serve topped with Bufala mozzarella to taste

