

# Cheat's Ragù with Burrata



**Serves 4    Prep 5 mins**

**Cooking 45 mins**

**Easy**

## Ingredients

1 tbsp olive oil

250g Cooks' Ingredients Frozen Sofrito Mix

½ tsp salt

400g pack - 6 Waitrose Pork & Caramelised Onion Sausages

400g can finely chopped tomatoes (or passata)

1 tbsp balsamic vinegar

250g elicoidal rigati or penne pasta or macaroni

1 handful/s basil leaves, shredded

350g pack No.1 Burrata Bambini, drained

1. Heat the oil in a large frying or sauté pan over a high heat. Fry the sofrito with the salt, stirring regularly, for 6-7 mins. Remove the skin from the sausages, break up the meat & add to the pan. Cook for another 12-13 mins until everything turns golden.
2. Stir the tomatoes into the pan, then swill out the can with 100ml water & add that too. Cover & simmer gently for 10 mins, then remove the lid & cook for 10 more mins. Stir in the vinegar and season.
3. Meanwhile, bring a large pan of salted water to the boil. When you uncover the sauce, add the pasta to the water & cook for 1 min less than the pack instructions. Scoop out a mugful of the cooking water before draining the pasta. Tip the pasta into the sauce & add a glug of the cooking water. Stir over the heat for 1 min, then toss through the basil.
4. Serve in bowls, tearing a burrata over each.