

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 elicoidali 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 soffrito 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.