

Lamb & Rosemary Ragu



Serves 6 Prep 5 mins

Cooking 40 mins

Easy

Ingredients

450 g minced lamb
225 g large onion, peeled and finely chopped
1 sprig fresh rosemary or large pinch dried
200 ml red wine
350 g well flavoured fresh tomato sauce (see Note)
salt & freshly ground black pepper
350 g dried tagliatelle
feta cheese shavings, to serve
sprigs of fresh rosemary, to garnish

1. In a non-stick pan, brown the minced lamb for 5-7 minutes, stirring to break down any lumps. Remove the mince and set aside.
2. Add the onion to the pan with the rosemary (you don't need to add any extra oil - there should be enough fat left over from the mince) and fry together for about 10 minutes until the onion is soft and golden.
3. Return the mince to the pan, keep over a high heat and stir in the wine; it should bubble immediately. Scrape the bottom of the pan to loosen any crusty bits, then bubble for 1-2 minutes until reduced by half. Stir in the tomato sauce. Cover and simmer gently for 20 minutes. Season with salt and pepper to taste.
4. Meanwhile, cook the tagliatelle in boiling salted water for about 10 minutes; drain. Stir in the lamb ragu, sprinkle the cheese over, garnish with rosemary and serve.
5. Note: It's a good idea to have a stock of homemade tomato sauce in the freezer, ready to use for creating quick dishes like this one.