

# Lamb, Tomato & Oregano Ragu



**Serves 4**

**Prep 10 mins**

**Cooking 1h 50 mins**

**Easy**

## **Ingredients**

olive oil, for frying  
500g lamb mince  
1 onion, finely chopped  
2 carrots, finely chopped  
2 stick celery, finely chopped  
fresh oregano, a bunch, leaves picked  
150ml red wine  
2x 400g tins plum tomatoes  
tagliatelle (or other pasta) to serve  
Parmesan, finely grated, to serve

1. Heat 2 tbsp of olive oil in a casserole over a high heat and fry the lamb mince until really crisp. Scoop out onto a plate. Add the onion, carrots, celery and 3/4 of the oregano to the casserole with a pinch of salt and a little more oil. Cook for 15 mins stirring regularly, until the veggies are soft.
2. Tip the mince back in, along with the red wine, and reduce by half. Add the tomatoes and half a tin of water, then simmer gently for 1h 30 mins until thickened. Season with salt and lots of black pepper. Sprinkle the remaining oregano leaves over the ragu, then serve with tagliatelle and Parmesan.