SPAGHETTI ALLA RAGU

COOKING INSTRUCTIONS

PREP





To prepare this dish, you'll need your preferred olive oil, salt, and pepper; a medium-sized pot; a medium-sized sauté pan; a spoon for stirring; and tongs and/or a solid spoon.

COOKING



- 1 Bring a pot of lightly salted water to a boil. For best results, prepare pasta and meat ragu at the same time.
- Warm the sauté pan to low heat. Open Ragu Pack with kitchen shears and add sauce to the pan to heat slowly, stirring often.
- 3 Open Pasta Pack, add to the boiling water, and stir often. Pasta will need to cook for 4-5 minutes or until al dente.
- 4 After approximately 3-4 minutes, check one of the noodles for al dente texture.
- S Remove pasta with tongs or a slotted spoon and slowly add it to the meat ragu. Try not to transfer too much water from pasta a little is okay.
- Time to taste the dish! You should taste the tenderness of the beef, freshness from the carrots, tomatoes & basil. Flavor as desired; it may need a dash of salt & pepper, depending on your palette.

PLATING



- Once your desired flavor is achieved, begin to plate your pasta. Remember to twist & twirl for presentation. I recommend plating a dollop of whipped ricotta down first, followed by a few spoons of the meat ragu. Then begin to twist your spaghetti noodles plate right on top of the ragu, and finally finish with a generous sprinkle of pecorino.
- 8 Take a picture to share with your friends and family. Remember to tag Pasta Packs on Instagram or Facebook. Enjoy!