

Smith Vocational Culinary Student Jonathan Roberge's Winning Lamb Ragu with Mint Recipe Adapted from Giada De Laurentiis Recipe from the Food Network....

Ingredients

1 pound rigatoni pasta
2 tablespoons olive oil
2 shallots, chopped
1 clove garlic, minced
1 1/2 pounds ground lamb
1/2 teaspoon salt
1/4 teaspoon freshly ground
black pepper
1 cup red wine
1/2 cup fresh mint leaves, torn
1/2 cup ricotta cheese
4 cups marinara sauce, storebought
or
home-made (See Jonathan's
Recipe Below)
(follow directions to complete
recipe)....

Jonathan's Marinara Recipe:

1 can (28oz) Hunt's Diced Tomatoes
1 can (18oz) Hunt's Tomato
Paste
1 T of minced garlic
1 small diced Spanish onion
Ground Mustard to taste
1/4 cup of pure cane sugar
1/4 cup of olive oil
Thyme to taste
Chili Powder to taste
Oregano to taste

Directions

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain pasta.

Meanwhile in a large skillet warm the olive oil over high heat. Add the shallots and the garlic and cook until tender, about 3 minutes. Add the ground lamb, salt, and pepper. Cook until the lamb has browned and the juices have evaporated. Add the wine, scraping up any brown bits from the bottom of the pan using a wooden spoon. Simmer until the wine has reduced by half.

Add the Marinara sauce and simmer over low heat until the flavors have blended, about 10 minutes. Add the mint and ricotta and stir until mixed. Add the pasta and stir to coat. Serve immediately. Total cook/prep time 30 mins.

In a large sauce pan sauté onions and garlic around 4-5 min. Add remaining ingredients and simmer for 30 minutes

