

Pasta with Ragu (*≈ 35 min*)



Ingredients – fundamental ones appear in bold:

- ✓ **pasta**
- ✓ **celeri**
- ✓ **leek**
- ✓ **spring onions**
- ✓ **olives** (cut in half)
- ✓ olive **oil**
- ✓ **garlic**
- ✓ **mozzarella**
- ✓ carrots
- ✓ mushrooms
- ✓ 1 fresh tomato
- ✓ 2 cans of diced tomatoes
- ✓ pancetta
- ✓ herbs, ideally fresh (such as parsley and/or basil)
- ✓ salt

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- 1) Chop and place the following in a large deep pan in this order, after pouring olive **oil** generously:
 - carrots
 - **celeri**
 - **leek**
 - mushrooms
 - **spring onions**
 - **olives** (cut in half)
- 2) Place the **pasta** to boil in a different pan, with a light drizzle of olive oil.
- 3) Add the following to the ragu, and bring it to a gentle boil (under cover):
 - a diced fresh tomato
 - diced **garlic**
 - chunks of pancetta
 - **2 cans of diced tomatoes**
 - a pinch of salt
- 4) Towards the end (when the carrots and celery are sufficiently tender), add herbs to the ragu.
- 5) Serve the ragu on top of the pasta in the plates, then plant some slices of **mozzarella** to melt; you may want to add some fresh herbs on top of everything.

Buon appetito!