

# Penne with Pork & Mushroom Ragu



## Recipe By Jaxters

**Ref:** 781

**Heading:** Pasta

**Cuisine:** Italian

**Food Type:** Meat

**No of Portions:** 4

## Ingredients & Prep

250 g Dried penne

### Ragu

400 g Pork mince

400 g Tomato tinned chopped

300 g Mushrooms chopped fine

300 ml Water

150 ml Sour cream

20 g Dried porcini mushrooms then soaked chopped

1 Onion med chopped fine

4 Garlic clove chopped fine

2 tbsp Smoked paprika

2 tbsp Tomato puree

1 Chicken stock cube or gel pot

1 tsp Dried thyme

1/2 tsp Freshly ground black pepper

3 tbsp Olive oil

## Suggestion & Tips

Makes a good starter, half quantities for each serving. You can sprinkle over some grated Parmesan if you like.

## Method

**Step 1** - In a lidded saucepan over a med heat add oil & onion, fry off until light brown, then add garlic & pork mince, cook stirring often for 3 mins, then add porcini & chopped mushrooms, stir & cook for a further 3 mins, then add paprika, tomato puree, stir in then add chopped tomatoes, water, stock cube, thyme & black pepper, stir in then cover with lid & cook on a low simmer for 45 mins, stir often add more water if it dried out.

**Step 2** - Cook pasta as per instructions in salted water.

**Step 3** - When ragu is cooked add sour cream & stir in, drain pasta add ragu mix in & serve.