

LAMB RAGU

with red wine, mushrooms and caramelised baby onions



PREPARATION TIME 10 Minutes

COOKING TIME 25 Minutes

SERVES 4

INGREDIENTS

500g continental lamb sausages
(e.g. leek and thyme)

1 tablespoon olive oil

2 cloves garlic, crushed

3 anchovy fillets

1/3 cup red wine

400g jar Provideore Series Vine
Ripened Tomatoes With Caramelised
Baby Onions sauce

150g baby portobello mushrooms,
quartered

2 bay leaves

2 teaspoons fresh thyme leaves

400g dried pasta

Shaved parmesan cheese, for serving

Thyme sprigs, for garnish

METHOD

Remove skins from the sausages and discard. Heat oil in a saucepan, add the sausage meat and roughly break with a wooden spoon while browning, taking care not to break down mince too much. Brown well, stirring regularly. Stir in olives and parsley. Serve accompanied with pasta.

Add garlic and anchovies and cook for a further minute. Stir in wine and cook until evaporated. Add **Provideore Series sauce**, mushrooms, bay leaves and thyme. Bring to the boil. Reduce heat, cover with a lid and simmer for 15 minutes, stirring occasionally. Meanwhile cook pasta following packet directions.

Drain pasta and stir into sauce. Serve immediately with parmesan and garnish with thyme sprigs.

TIP

Pasta sauce can be made ahead of time and frozen for up to 2 weeks, before required.