

Spinach Gnocchi with Lamb Ragu

Yield: 4 min
Total Time: 165 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-lamb-ragout-recipe>

Ingredients:

- 7/8 pound lamb boneless leg or shoulder, 14oz cut into pieces/chunks
- 1 5/8 cups tomato passata 14oz
- 12 cherry tomatoes or datterini, cut in half
- 1 3/4 ounces lardo 2oz cured pig back fat not lard or guanciale
- 1 onion peeled and sliced
- 2 garlic cloves peeled and chopped
- 1 sprig fresh rosemary
- 1/2 glass red wine
- 1/2 peperoncino fresh, red chili pepper chopped seeds removed, or 1/2 tsp flakes
- 3 tablespoons extra virgin olive oil
- salt to taste
- freshly ground black pepper . to taste
- 2 1/4 pounds potatoes 2.2 lbs use starchy and dry potatoes like russets
- 4 cups Italian 00 flour 14-17oz You can also use AP flour or gluten free.
- 2 eggs
- 1 2/3 cups spinach 2oz cooked
- 1 pinch salt
- semolina flour durum wheat, for dusting or rice flour.

Nutrition:

1. Calories: 1210 calories
2. Carbohydrate: 151 grams
3. Cholesterol: 205 milligrams
4. Fat: 47 grams
5. Fiber: 12 grams
6. Protein: 41 grams
7. SaturatedFat: 19 grams

8. Sodium: 790 milligrams

9. Sugar: 11 grams

Thank you for visiting our website. Hope you enjoy Spinach Gnocchi with Lamb Ragu above. You can see more 17 italian lamb ragout recipe Try these culinary delights! to get more great cooking ideas.