

# Pappardelle with Pork Ragù

Yield: 7 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-italian-pork-ragu-recipe>

## Ingredients:

- 1 1/2 pounds pork spareribs meaty, cut into individual ribs
- sea salt
- freshly ground pepper
- 2 tablespoons olive oil
- 1 yellow onion chopped
- 1 carrot chopped
- 1 celery stalk chopped
- 1/2 cup dry red wine
- 2 1/2 pounds plum tomatoes fresh, peeled, seeded and chopped, or 1 can, 28 oz. plum tomatoes, chopped
- 1 pound pasta dough fresh egg, see related recipe at left
- 1/2 cup Pecorino Romano cheese grated, plus more for serving

## Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 95 milligrams
4. Fat: 31 grams
5. Fiber: 3 grams
6. Protein: 22 grams
7. SaturatedFat: 11 grams
8. Sodium: 400 milligrams
9. Sugar: 6 grams

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