

# Jamie Oliver's Pappardelle & Beef Ragu

Yield: 4 min

Total Time: 220 min

Recipe from: <https://www.recipeschoose.com/recipes/stanley-tucci-searching-for-italy-ragu-recipe>

## Ingredients:

- 28 ounces meat braising, beef or venison or boar or squab or rabbit, per note above
- extra-virgin olive oil
- 1 handful fresh rosemary each, and fresh thyme, stems discarded and leaves finely chopped
- 1 red onion small, peeled and finely chopped
- 4 garlic cloves peeled and finely chopped
- 1 carrots peeled and finely chopped
- 1 celery sticks finely chopped
- 2 Chianti wineglasses
- 28 ounces plum tomatoes
- 2 tablespoons pearl barley
- ground black pepper
- salt
- 14 ounces dried pappardelle or fresh
- 7 tablespoons unsalted butter
- 2 handfuls grated Parmesan cheese plus more for garnish

## Nutrition:

1. Calories: 1120 calories
2. Carbohydrate: 44 grams
3. Cholesterol: 265 milligrams
4. Fat: 82 grams
5. Fiber: 5 grams
6. Protein: 52 grams
7. SaturatedFat: 38 grams
8. Sodium: 820 milligrams
9. Sugar: 8 grams

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