

Fettuccine with Wild Boar Ragu

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Ingredients

2 tablespoons olive oil
1 medium yellow onion, diced
1 large carrot, grated
1 stalk celery, diced
3 cloves garlic, minced
2 lbs. ground wild boar
1 cup red wine
15 ounces canned tomato sauce
6 ounces canned tomato paste
1 lb. fettuccine pasta
2 tablespoons chopped fresh basil
1 tablespoon chopped fresh oregano
Salt and ground black pepper
Grated Parmesan cheese, for serving

Method

In a large saucepan over medium-high, heat the olive oil. Add the onion, carrot, celery and garlic. Saute for 6 minutes, or until the onion is translucent.

Add the boar and cook until browned, about 8 to 10 minutes. Add the wine and cook, scraping the pan, until the wine has mostly evaporated. Add the tomato sauce and paste. Bring to a simmer and cook for 10 minutes.

Meanwhile, bring a large saucepan of salted water to a boil. Add the fettuccine and cook according to package directions.

When the pasta is done, stir $\frac{1}{4}$ cup of its cooking water into

the sauce. Drain the pasta and transfer to a serving bowl.

Stir the basil and oregano into the ragu, then season with salt and pepper. Ladle it over the pasta. Top with Parmesan cheese.

Prep

- Start to finish: 40 Minutes

Source: Food Network (6 servings)