

Quick & Easy

THE COSTCO WAY

Rao's Homemade® Calabrian Chili Marinara

Makes 5 to 6 servings

Ingredients:

1 to 2 Tbsp olive oil
1½ lbs ground lamb
1 onion, finely chopped
2 carrots, finely chopped
3 cloves garlic, minced
1 celery stalk, finely chopped
½ cup red wine
22 oz jar Rao's Homemade® Calabrian Chili Marinara
2 tsp dried oregano
1 tsp dried thyme
Salt to taste
Pepper to taste
1 lb pappardelle noodles
3 Tbsp Parmesan cheese, grated
2 Tbsp parsley, chopped for garnish

Instructions:

Heat a large, heavy-bottomed pot or Dutch oven over medium. Add olive oil. Add lamb to the pot, breaking it apart with a spoon. Cook until browned. Remove any excess fat. Add onion, carrots, garlic and celery to the pot. Cook until the vegetables are softened, about 5 to 7 minutes. Pour in the red wine. Scrape any browned bits from the bottom of the pot with a wooden spoon. Stir in Rao's Homemade® Calabrian Chili Marinara, oregano and thyme. Add salt and pepper to taste. Bring the mixture to a simmer. Reduce the heat to low. Cover and simmer for at least 1 hour, stirring occasionally.

Meanwhile, cook the noodles according to package directions. Drain and set aside. Taste the ragu sauce, adjust the seasoning if needed. Serve the lamb ragu over pappardelle noodles. Garnish with Parmesan cheese and parsley. Enjoy!

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