bucatini al ragù di maiale e finocchietto

BUCATINI WITH PORK AND FENNEL RAGÙ

40 minutes | 6 servings

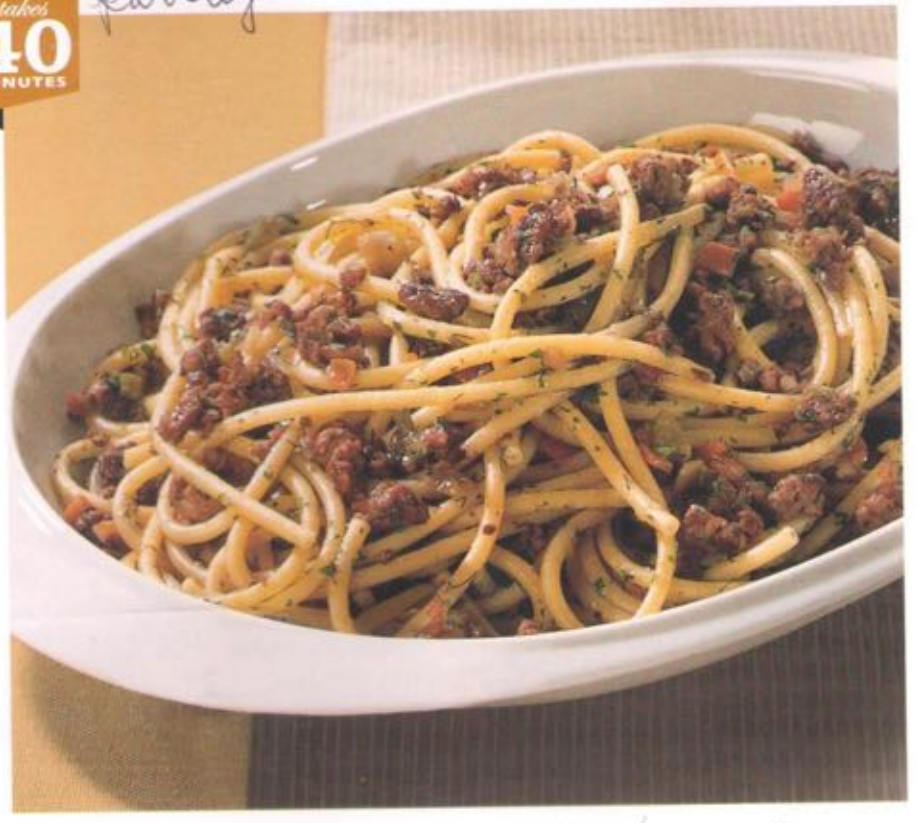
- **2 tablespoons extra-virgin olive oil**
- **1½ pound ground pork shoulder**
- **3 leafy sage sprigs**
- **1 rosemary sprig**
- **½ cup finely chopped yellow onion**
- **⅓ cup finely chopped carrot**
- **¼ cup finely chopped celery**
- **2 tablespoons unbleached all-purpose flour**
- **1 cup vegetable broth**
- **½ cup plus 2 tablespoons finely chopped fennel fronds and tender stems**
- **½ cup dry red wine**
- **Fine sea salt**
- **1 pound bucatini or spaghetti**
- **1 cup freshly grated Parmigiano-Reggiano or Grana Padano cheese**
- **3 tablespoons finely chopped flat-leaf parsley**

In a large skillet, heat oil over high heat until hot but not smoking. Add pork, sage and rosemary; cook, stirring with a wooden spoon to break up meat, 4 minutes. Add onion, carrot and celery; reduce heat to medium-high and continue to cook, stirring occasionally, until vegetables begin to soften, about 5 minutes. Sprinkle flour into pan and stir to combine, then add broth, fennel, wine and ¼ teaspoon salt. Reduce heat to cook ragù at a gentle simmer until sauce is flavorful, about 20 minutes.

Meanwhile, bring a large pot of salted water to a boil.

When ragù is ready, remove from heat and cover to keep warm. Cook pasta until al dente, drain and transfer to a large serving bowl. Add ragù and toss to combine, then add half of the cheese and toss once more. Add remaining cheese and parsley, toss together to combine, then adjust seasoning to taste. Serve immediately. MORE RECIPES

takes 40 MINUTES



Do not cook longer to tenderize.