

# Quick Pork Ragù with Mushrooms and Tagliatelle

Prep time: **20 min.** Cook time: **30-40 mins.** Serves **5-6.**



## Ingredients

**3-4 tbsp** olive oil  
**1 lb.** ground pork  
**1** yellow bell pepper thinly sliced (optional)  
**8 oz.** portobello mushrooms sliced 1/4" thick  
**1** red onion thinly sliced  
**5 cloves** garlic, roughly chopped  
**1 clove** garlic, grated for finishing  
**1-1/2"** piece fresh ginger, grated  
**1-1/2 tbsp** korean chili flake (mild)  
**1/2 tsp** kosher sea salt  
**1/2 tsp** ground black pepper  
**1-1/2** limes (zest and juice)  
**1-2 tsp** soy sauce  
**1-2 tsp** fish sauce  
**1 tsp** rice wine vinegar  
**1-2 cups** water  
**1 lb** tagliatelle or other wide, flat noodle  
**1/2 cup** chopped fresh basil  
**1/2 cup** chopped fresh chives

## Directions

- 1 Season the ground pork** with half of the salt, pepper, and chili flake. and allow to sit at room temperature while you cut your vegetables.
- 2 Chop your vegetables ahead** so they are ready to throw into the pan when the meat is cooked - slice the peppers and onions, chop and grate the garlic and ginger.
- 3 Heat the olive oil over medium-high heat and sear the ground pork** - 5-10 minutes to achieve a deep brown color.
- 4 Remove the meat from the pan** and set on a plate to rest. **Turn the heat down to medium and add** the onion, pepper, chopped garlic, and the remaining salt, pepper, and chili flake. **Cook the vegetables for 10-12 minutes** until they begin to soften and brown. **Add the fish sauce and cook** until the fishy smell is gone. It will smell very funky at first, but it will mellow out as it continues to cook. **Add all but about a tsp of the ginger** and continue to cook for a few more minutes until its very fragrant and thoroughly incorporated.
- 5 Add the soy sauce, rice wine vinegar, and lime juice** to deglaze the pan - which just means loosening the flavorful brown bits on the bottom of the pan and incorporating them into the vegetables.
- 6 Add the ground pork back into the pot** and stir to incorporate with the vegetables. **Simmer 10 minutes** to let everything meld together.
- 7 Stir in the grated garlic, lime zest, and remaining ginger.**
- 8 Make the pasta.** Cook until just under al dente. **Transfer cooked pasta** to the pot of pork with tongs, taking some pasta water along with it. **Toss the pasta with the pork** mixture to coat the pasta and evenly distribute the pork and mushrooms.
- 9 Stir in chopped basil and chives** just before serving, saving a few teaspoons to sprinkle on top of each plate.