

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.