

Gluten Free Spaghetti with Pork, Pancetta & Chilli Ragu



Recipe supplied by San Remo.

Ingredients

San Remo Gluten Free Spaghetti 350g

2 tbsp olive oil

1 onion, finely chopped

100g pancetta, finely diced

2 garlic cloves, finely chopped

1 small red chilli, finely chopped

500g lean pork mince

800g tinned tomato

Sea salt & cracked black pepper

2 large bocconcini balls

¼ cup chopped parsley

Method:

1. Heat a medium, heavy based saucepan over medium to high heat. Add olive oil, onion and pancetta and sauté until onion has softened and pancetta browned.
2. Add garlic and chilli and cook for a further minute.
3. Add pork mince and break up into small pieces with a wooden spoon. Cook until moisture evaporates and the meat begins to brown.
4. Add tinned tomato, a cup of water and season with salt and pepper. Bring to the boil, then simmer for one hour.
5. In a pot of boiling salted water, add pasta and cook as per packet instructions.
6. Add cooked San Remo Gluten Free Spaghetti to the ragu and stir well to combine.
7. To finish top pasta with torn bocconcini and chopped parsley.
8. Serve and enjoy with family and friends!