

Spaghetti Squash with Pork Ragu

(Adapted from Newlywed Cookbook by Sarah Copeland)

Ragu

3-4 tbsp Extra Virgin Olive Oil
1 & 1/2 pounds ground pork
1 & 1/2 pounds ground turkey
1 pound cubed pork
2 tbsp flour
1 medium onion
1 stalk celery, finely chopped
1 large carrot, shredded
1 tsp salt
black pepper for seasoning
3 garlic cloves smashed and chopped
2 tbsp tomato paste
1 & 1/2 cups of red or white wine
2 bay leaves
2 large sprigs of rosemary
1 tbsp fresh thyme
4 cups of chicken broth
2 cans of crushed tomatoes

Heat the oil in a large Dutch oven over medium heat. Dust the cubed pork with flour and brown in pan, take out and add the ground pork and turkey, brown evenly over medium-high heat until they release their juices and fat. Scoot the meat to the side of the pan with a wooden spoon and add the onion, celery, and carrot to the pan. Cook until the vegetables are tender, 5-7 minutes. Add cubed pork back into the pot and stir all ingredients together. Add garlic and tomato paste and cook to brown, until all liquid has almost evaporated off the bottom of the pan. Add wine and stir together, scraping the bottom of the pan, to get the good brown bits. Cook until the sauce thickens slightly about 5 minutes. Add crushed tomatoes, the bay leaves, rosemary, thyme. Cook to reduce the liquid slightly about 15 minutes.

Add the remaining 2 cups of broth and cook uncovered at a slow steady simmer with small bubbles popping up all over the surface of the sauce for about 1 hour (at this point your house will smell amazing).

Cook Spaghetti Squash

Cut spaghetti squash in half and put in a pot of cold water along with a few pinches of sea salt. Bring to a boil. Boil squash until tender 15+ minutes. When tender drain and carefully fork out the squash noodles into a bowl, season with salt and pepper.

Serve

Put spaghetti squash in two shallow bowls, scoop pork ragu over top and add fresh ricotta cheese. Garnish with any of the herbs you used in the dish.