



EVAN'S
TAGLIATELLE RAGU BOLOGNESE

Serves: 4-6

INGREDIENTS

1 Pound Fresh Pasta
2 Tablespoons Butter
Fresh Grated Parmigiano
Reggiano, As Needed

INSTRUCTIONS

Bring a large stockpot of water to a boil for the pasta. Salt the water liberally.

In a large sauté pan, bring 4-6 cups of ragu to a rapid simmer over medium-high heat. Cook until sauce reduces slightly, about 2-3 minutes. Add butter and swirl to combine.

Drop fresh pasta in boiling water and cook for 30 seconds (or one run through the alphabet) and pasta begins to float and is al dente. Using tongs or a slotted fork, gently transfer pasta in batches from water to ragu. Toss until pasta is coated with sauce.