

# FREEDOM RUN FARM LAMB RAGOUT



Recipe provided by The Mushroom Council | Serves 4

## INGREDIENTS

- 8 oz fresh crimini mushroom
- 2 tablespoon olive oil
- 1 small onion, diced
- 2 carrots, diced
- 2 stalks celery, diced
- 4 cloves garlic, minced
- salt and pepper
- 1 lb ground Freedom Run Farm Lamb
- 4 tablespoons tomato paste
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon Italian herbs
- 1 can whole tomatoes
- 1/2 cup red wine
- 1 bay leaf
- 1 pound dried spaghetti
- freshly grated Parmesan cheese
- fresh parsley, finely chopped

## DIRECTIONS

Place mushrooms in a food processor fitted with a metal blade. Pulse until finely chopped.

Heat oil in a large sauce pan over medium-high. Add mushrooms and sauté for 3-4 minutes. Add onions and sauté for 2 minutes. Add carrots and celery; sauté until they start to soften, 4 minutes. Add garlic and sauté another minute. Season with salt and pepper.

Add ground lamb and cook until browned, approximately 5 minutes. Add tomato paste, cinnamon, nutmeg, and Italian herbs. Stir until well combined.

Add tomatoes to the pan. Using spatula, break up tomatoes. Add red wine, stir until well combined. Add bay leaf. Lower heat to low, place lid on pot and simmer 2 hours. Stir occasionally to ensure bottom does not burn.

Remove lid and taste sauce; season with salt and pepper as needed. Continue to simmer on low, with the lid removed; sauce will begin to thicken.

Meanwhile prepare spaghetti per package directions. Serve the sauce over the pasta with a sprinkle of parmesan cheese and finely chopped parsley.

PRINT



PREVIOUS

Smoked Gouda BBQ Ground Freedom Run Farm Lamb Penne

GROUND, PASTA

NEXT

Sweet Chili Freedom Run Farm Lamb Meatball Lettuce Wraps

GROUND, HEALTHY-ISH

