

# Pappardelle with Beef Ragù

## Ingredients

- 12 oz dried pappardelle pasta
- 2 tablespoons olive oil
- 1 small onion, finely diced
- 1 medium carrot, finely diced
- 1 celery stalk, finely diced
- 4 cloves garlic, minced
- 2 tablespoons tomato paste
- 1 cup dry red wine (optional)
- 1 can (28 oz) crushed tomatoes
- 1 cup beef broth or stock
- 1 teaspoon salt, plus more to taste
- ½ teaspoon black pepper
- 1 teaspoon Italian seasoning or dried oregano
- 1 bay leaf

## Choose One Beef Cut

- 2 to 2½ lb beef short ribs
- 1½ to 2 lb chuck roast, cut into large chunks
- 1½ to 2 lb beef brisket, cut into large chunks
- 1½ to 2 lb beef shank
- 1½ to 2 lb boneless short ribs

## For Finishing

- ¼ to ½ cup grated Parmesan cheese
- Fresh parsley, chopped (optional)

## Instructions

1. Heat olive oil in a large pot or Dutch oven over medium-high heat. Pat the beef dry and sear on all sides until well browned. Remove the beef and set aside.
2. Reduce heat to medium. Add onion, carrot, and celery to the same pot and cook for 5 to 7 minutes until softened. Stir in garlic and cook for about 30 seconds.
3. Stir in tomato paste and cook for 1 to 2 minutes until slightly darkened and well combined with the vegetables.
4. Pour in red wine and scrape the bottom of the pot to release browned bits. Simmer for 2 to 3 minutes until slightly reduced. Skip this step if not using wine.
5. Add crushed tomatoes, beef broth, salt, pepper, Italian seasoning, and bay leaf. Return the beef to the pot. Bring to a gentle simmer. Partially cover and cook on low heat until the beef is fork tender and shreds easily, about 2 to 3 hours depending on the cut.
6. Remove the beef from the pot and shred using forks. Discard bones and excess fat if present. Return shredded beef to the sauce. Simmer uncovered for 10 to 15 minutes if the sauce needs to thicken. Remove bay leaf.
7. Bring a large pot of salted water to a boil. Cook pappardelle according to package instructions. Reserve ½ cup pasta water, then drain.
8. Add cooked pasta to the ragù and toss gently to coat. Add a small amount of reserved pasta water if needed to loosen the sauce.
9. Serve warm topped with Parmesan cheese and parsley if desired.

## Note & Storage

- Short ribs create the richest and most traditional ragù.
- Chuck roast provides excellent flavor and reliable texture.
- Brisket develops deep beef flavor and becomes very tender when slow cooked.
- Beef shank creates a silky sauce due to its collagen content.
- Boneless short ribs are rich and tender with easier preparation.
- Cooking time may vary depending on the thickness of the meat. Beef is ready when it shreds easily with a fork.
- The ragù can be made one day ahead for deeper flavor.
- Store leftovers in an airtight container in the refrigerator for up to 4 days.
- Reheat gently on the stove with a splash of broth or water.
- Ragù freezes well for up to 3 months. Thaw overnight in the refrigerator before reheating.