

## Italian Sausage Ragu with Fresh Fettuccine

**2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 30 minutes**

McCleery Family Durocs Italian Sausage, thawed  
Della Casa Fettuccine Pasta  
Farmhouse Kitchen Ragu Sauce  
Kitchen Pride Mushroom Farm Mushrooms, washed immediately before use  
Villa Klehr Arugula, washed and dried well  
Gundermann Acres Radish, greens removed, end trimmed, washed  
AustiNuts Roasted & Unsalted Pecans  
Farmhouse Kitchen Cheese & Herb Vinaigrette, stirred well before use  
Salt and Pepper  
Olive or Canola Oil

**STEP 1** Place a large saucepan over medium heat. While the pan is heating, slice the mushrooms into approximately ¼” thick pieces and set aside. When the pan is hot, add 1 tbsp. oil, followed by sausage. Cook the sausage for 4-5 minutes, breaking it up with a wooden spoon or spatula. Add the sliced mushrooms and ¼ tsp. salt and pepper. Saute for 4-5 minutes until lightly browned. Reduce heat to low and carefully add the ragu sauce. The sauce may sputter and immediately bubble. Partially cover with a lid and simmer for 15-20 minutes. Stir occasionally. Season with salt and pepper to taste. Keep warm over low heat while the pasta cooks.

**STEP 2** Next, bring 8 cups of water to a boil in a large pot. When the water boils, add 2 tbsp. salt, followed by the frozen fettuccine. Gently stir and separate noodles with tongs or pasta fork. Cook pasta for 4-5 minutes until al dente - when the pasta is soft and cooked through, but retains a pleasant chew. If you prefer a softer texture, cook the pasta for an additional 1-2 minutes. Use a measuring cup to remove ½ cup of cooking water and set aside for later use.

**STEP 3** Drain the pasta well in a colander, but do not rinse. Add the cooked pasta to the ragu sauce. (Note: If the pasta is finished cooking before the ragu sauce, lightly toss with 1 tbsp. oil and set aside.) Use tongs or a pasta fork to coat and combine. As you stir the pasta into the sauce, it will absorb the liquid and thicken the sauce. If the sauce appears too dry or thick, add small amounts of the reserved pasta cooking water until desired consistency is reached.

**STEP 4** Slice the radishes into thin rounds and chop the pecans. Tear the arugula into bite sized pieces. Combine the lettuce, sliced radishes and pecans in a bowl with half of the vinaigrette. Season with salt, pepper, and additional vinaigrette to taste before serving.

**STEP 5** Garnish the ragu tossed fettuccine with a drizzle of olive oil and fresh cracked black pepper. Serve with a side of dressed salad. Enjoy!

## Italian Sausage Ragu with Fresh Fettuccine

**4 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 30 minutes**

McCleery Family Durocs Italian Sausage, thawed  
Della Casa Fettuccine Pasta  
Farmhouse Kitchen Ragu Sauce  
Kitchen Pride Mushroom Farm Mushrooms, washed immediately before use  
Villa Klehr Arugula, washed and dried well  
Gundermann Acres Radish, greens removed, end trimmed, washed  
AustiNuts Roasted & Unsalted Pecans  
Farmhouse Kitchen Cheese & Herb Vinaigrette, stirred well before use  
Salt and Pepper  
Olive or Canola Oil

**STEP 1** Place a large saucepan over medium heat. While the pan is heating, slice the mushrooms into approximately ¼” thick pieces and set aside. When the pan is hot, add 2 tbsp. oil, followed by sausage. Cook the sausage for 4-5 minutes, breaking it up with a wooden spoon or spatula. Add the sliced mushrooms and ½ tsp. salt and pepper. Saute for 4-5 minutes until lightly browned. Reduce heat to low and carefully add the ragu sauce. The sauce may sputter and immediately bubble. Partially cover with a lid and simmer for 15-20 minutes. Stir occasionally. Season with salt and pepper to taste. Keep warm over low heat while the pasta cooks. (NOTE: You may need to cook in batches)

**STEP 2** Next, bring 8 cups of water to a boil in a large pot. When the water boils, add 2 tbsp. salt, followed by the frozen fettuccine. Gently stir and separate noodles with tongs or pasta fork. Cook pasta for 4-5 minutes until al dente - when the pasta is soft and cooked through, but retains a pleasant chew. If you prefer a softer texture, cook the pasta for an additional 1-2 minutes. Use a measuring cup to remove 1 cup of cooking water and set aside for later use.

**STEP 3** Drain the pasta well in a colander, but do not rinse. Add the cooked pasta to the ragu sauce. (Note: If the pasta is finished cooking before the ragu sauce, lightly toss with 2 tbsp. oil and set aside.) Use tongs or a pasta fork to coat and combine. As you stir the pasta into the sauce, it will absorb the liquid and thicken the sauce. If the sauce appears too dry or thick, add small amounts of the reserved pasta cooking water until desired consistency is reached.

**STEP 4** Slice the radishes into thin rounds and chop the pecans. Tear the arugula into bite sized pieces. Combine the lettuce, sliced radishes and pecans in a bowl with half of the vinaigrette. Season with salt, pepper, and additional vinaigrette to taste before serving.

**STEP 5** Garnish the ragu tossed fettuccine with a drizzle of olive oil and fresh cracked black pepper. Serve with a side of dressed salad. Enjoy!

## **STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS**

Italian Pork Sausage - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Fettuccine - Keep frozen until immediately before cooking. Use within 1 month.  
(Ingredients: semolina flour, egg)

Ragu Sauce - If not using immediately, store in the freezer. Thaw for 24-48 hours in the refrigerator.

Mushrooms - Store in the refrigerator in the bag in which they came. Use within 5 days.

Arugula - Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

Radish - Remove/use any tops and store in the crisper drawer of the refrigerator. Use within 5 days.

Pecans - Keep in a cool, dry place in the kitchen until ready to use.

Cheese & Herb Vinaigrette - Store in the refrigerator. Use within 5 days.

**\*Contains gluten, dairy, egg and nut containing ingredients.**

**\*\*Not made with peanuts fish or shellfish containing ingredients.**

**\*\*\*Prepared in a facility that may contain gluten, dairy, egg, nuts, peanuts, fish and shellfish.**