

## LA COLLINA PASTA CLUB

*Italia su un piatto...Italy on a plate!*

At La Collina we love to take inspiration from classic Italian dishes. Generally speaking, in Italian cuisine, minimalistic vegetable- and seafood-based foods are more characteristic of the southern, coastal regions. Heartier, meatier foods hail more from the north.

For tonight's Pasta Club, we cooked up this wintry, stick-to-your-ribs shortrib ragu, which is our take on a northern Italian tradition. Paired with our housemade rigatoni, this meal is sure to warm you up and have you reminiscing of colder January days!

### STORAGE

**Pasta** | Rigatoni is a semi-dry pasta and should be refrigerated until use. Use within one week.

**Sauce** | The sauce should be refrigerated until use. It can be kept in the refrigerator for up to five days unopened. Once the jar is opened, the sauce should be used within two days.

## RIGATONI E SHORT RIB RAGU

### INCLUDED IN YOUR KIT

- **1 lb - Rigatoni Pasta** (*gluten*)
- **24 oz - Short Rib Ragu** (*alliums*)
  - **Shaved Pecorino** (*dairy*)
- **Earl Grey Biscotti** (*nuts, gluten, egg*)

### PREPARATION

**one** | Bring a pot of water to a rapid boil. Lightly season with salt.

**two** | Stir in the pasta, and cook for 5-7 minutes. The pasta should still be quite chewy. Drain the pasta, reserving 1/4 cup of pasta cooking water for the sauce.

**three** | Heat the sauce in a separate pan, add 1/4 cup reserved pasta cooking water. Toss with cooked pasta to incorporate.

**four** | Continue to cook on high heat, while stirring, until velvety. Lower the heat to medium, and continue to cook on medium heat until the sauce starts to cling to the noodles.

**five** | Top with shaved pecorino and enjoy!

**BUON APPETITO!**

## NOTES

### FROM THE KITCHEN

**Thoughts on the Sauce:** To make this week's sauce, we seared Seven Hills shortrib, rendering the fat. Then we pan roasted carrots, onion, celery, and garlic in the drippings. Next, we toasted warm spices in the drippings before adding tomatoes, and braising it all together for four hours. We then slipped the bones out of the meat, which we shredded and returned to the strained sauce, completing the ragu.

**Thoughts on the Pasta:** *Rigatoni* (rig-uh-toe-nee) is a short, tubular pasta with slight ridges on the surface. The shape of rigatoni is ideal for capturing flavorful morsels of sauce within to create the perfect bite! The ridges also help sauces cling to the noodle, and provide a great "mouth feel."

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**Please Reuse** | Use your La Collina tote bag for each pick up!

**Please Recycle** | Return your glass jar at your next pickup and we'll give you 100 Reward Points.

**Contact Us** | For any changes to your Pasta Club order, please email us at [lacollina@easternpointdc.com](mailto:lacollina@easternpointdc.com)

**Snap a Pic** | We can't wait to see you cooking, enjoying, and sharing your Pasta Club Meals [#dcpastaclub](https://www.instagram.com/dcpastaclub)