

Chicken Ragu with Fresh Pappardelle

Chicken Thigh Ragu

Ingredients

3# Boneless Skinless Chicken Thighs

1 Tbsp Chopped Garlic

Two Fresh Fennel Bulbs

1# of Fresh Sliced Baby Portobello Mushrooms

8oz. of Bacon or Pancetta

1 Large White Onion(diced)

28oz. Can Crushed San Marzano Tomatoes

6oz. Can Tomato Paste

1 Qt. Chicken Stock

2 Sprigs of Fresh Sage (picked and Chopped)

1 Sprig of Rosemary (picked and Chopped)

1 Cup of Dry White Wine

½ cup of Kalamata Olives

Directions

1. In a large enameled cast-iron casserole or rondo style wide bottom pot, heat the oil. Add the pancetta and cook over moderate heat, stirring, until browned, about 5 minutes. Using a slotted spoon, transfer the pancetta to a plate
2. Season the chicken with salt and pepper and add it to the casserole. Cook over moderately high heat, turning once, until golden brown, about 10 minutes. Transfer the chicken to a platter
3. Add the chopped vegetables and a generous pinch each of salt and pepper; cook over moderately low heat until the vegetables are softened and just starting to brown, about 15 minutes. Stir in the rosemary, sage, tomato paste and mushrooms. Add the wine and cook, stirring, until reduced by half, about 3 minutes. Add the stock and crushed tomatoes and bring to a boil.
4. Return the chicken thighs to the casserole. Cover partially and simmer over low heat until the chicken is very tender, about 45 minutes to 1 hour. Using two forks shred the chicken in the sauce then add the olives and reserved bacon/pancetta. Season the ragù with salt and pepper to taste.

Fresh Pappardelle Pasta

Ingredients

10 ounces (about 2 cups) all-purpose flour, plus more for dusting

2 whole large eggs (about 4 ounces)

4 yolks from 4 large eggs (about 2.5 ounces)

1 teaspoon kosher salt, plus more for salting water

Directions

1. To Make the Dough: On a large, clean work surface, pour flour in a mound. Make a well in the center about 4 inches wide. Pour whole eggs, egg yolks, and salt into well and, using a fork, beat thoroughly. When combined, gradually incorporate flour into the eggs until a wet, sticky dough has formed.

2. Using a bench knife, scrape excess dough from fork and fingers. Begin to fold additional flour into the dough with the bench knife, turning the dough roughly 45 degrees each time, until dough feels firm and dry, and can form a craggy-looking ball, 2 to 5 minutes.

3. Press the heel of your hand into the ball of dough, pushing forward and down. Rotate the ball 45 degrees and repeat. Continue until dough develops a smooth, elastic texture similar to a firm ball of Play-Doh. If dough feels too wet, add flour in 1 teaspoon increments. If dough feels too dry, add water slowly using a spray bottle.

4. Wrap ball of dough tightly in plastic wrap and rest on countertop for 30 minutes.

5. Cut into four pieces and roll out one piece at a time. Make sure to keep the rest of the dough wrapped until your ready to work with it. Roll out ball into a 18x10 Square and pasta should be as thin as possible. Lightly roll dough into a cylinder and cut it 3/4 in strips and lightly fluff them into a bowl. Reserve in wrapped container until ready to cook.

6. Once you Sauce is made, boil a pot of salted water and cook for roughly 5-7 minutes or until desired doneness.

7. Toss pasta with Ragu and grate some fresh Parmesan Reggiano over top.