

# rich & full bodied ragu with fresh egg pasta

saucepan ready™



*cooking time: 10 minutes*  
*serves: 2*

## ingredients

F&Co Beef Ragu  
Fresh egg pappardelle or tagliatelle  
Parmesan cheese  
Cold pressed extra virgin olive oil

## jeff's tips

In a saucepan gently reheat the ragu stirring occasionally until piping hot.

Follow cooking instructions for the pasta, once cooked use tongs to add to the ragu and mix gently until the pasta is fully coated in the sauce.

## serving suggestions

Top with freshly grated Parmesan and a drizzle of olive oil.

The joy of our saucepan ready dishes is their versatility. The range is ideal if you're looking for an easy midweek meal, or an indulgent sit-down dinner. Please ensure all products are cooked through and hot before serving. Enjoy!



*Jeff Baker*

Executive Development Chef

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# rich & full bodied ragu with soft polenta

saucepan ready™



*cooking time: 10 minutes*

*serves: 2*

## ingredients

F&Co Beef Ragu  
Quick cook polenta  
Knob of unsalted butter  
Seasonal Brassica  
Parmesan cheese

## jeff's tips

In a saucepan gently reheat the ragu stirring occasionally until piping hot.

Follow cooking instructions for the polenta, for added richness add a knob of butter once cooked. For the brassica blanch in boiling salted water until tender.

## serving suggestions

Spoon the soft polenta into a warm serving dish, topped with the ragu and freshly grated Parmesan along with the brassica.

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# rich & full bodied ragu with focaccia

saucepan ready™



*cooking time: 5 minutes*  
*serves: 2*

## ingredients

F&Co Beef Ragu  
Freshly baked focaccia  
Mixed salad leaves  
Olive oil and lemon dressing (mix 3 parts olive oil with 1 part lemon, a pinch of sea salt and whisk together)

## jeff's tips

In a saucepan gently reheat the ragu stirring occasionally until piping hot.

Cut the focaccia into thick slices and toss the salad in the oil and lemon dressing.

## serving suggestions

Simply serve the ragu using the focaccia to mop up the rich sauce alongside the dressed salad!

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