

# Braised Pork Ragu

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## **Ingredients**

2 pounds pork shoulder roast, cut into cubes  
1 teaspoon dried rosemary leaves, crumbled  
1 teaspoon dried thyme leaves  
1 teaspoon ground black pepper  
1/2 teaspoon salt  
2 tablespoons olive oil  
1 onion, diced  
1 carrot, peeled and diced  
2 cloves garlic, minced  
1/2 cup dry red wine  
1 (28 ounce) can diced tomatoes  
1 cup chicken stock

## **Directions**

Season pork with the rosemary, thyme, pepper, and salt. Heat oil in a large large Dutch oven over medium-high heat. Sear pork in the hot oil until well browned on all sides, about 10 minutes.

Stir onion and carrot into pot; cook until onion is soft, about 3 minutes. Add the garlic and cook until fragrant, about 1 minute.

Pour in the wine; stir, scraping the bottom of the pot to release any browned bits from the bottom. Stir in the tomatoes and stock. Bring to a simmer; cook until meat is very tender and the sauce has thickened, about 30 minutes.