

Linguine with Chicken Ragu

Recipe courtesy Giada De Laurentiis



Recipe Summary

Difficulty: Easy

Prep Time: 30 minutes

Cook Time: 1 hour 30 minutes

Yield: 6 servings

User Rating: ★★★★★

2 tablespoons olive oil
6 boneless skinless chicken thighs, finely chopped
Salt and freshly ground pepper
1/2 cup finely chopped shallots
1 tablespoon minced garlic
2/3 cup dry white wine
2 teaspoons finely chopped fresh rosemary leaves
4 cups Marinara Sauce, recipe follows
1 pound linguine
1/2 cup freshly grated Parmesan

Heat the oil in a heavy large skillet over medium-high heat. Add the chicken, season with salt and pepper, and cook until the juices evaporate and the chicken is golden, about 10 minutes. Add the shallots and garlic and saute until tender, about 2 minutes. Add the wine and stir to scrape up any brown bits on the bottom of the skillet. Add the rosemary and mix well. Add the marinara sauce and bring to a simmer. Reduce the heat to medium-low and simmer gently until the flavors blend, about 10 minutes.

Meanwhile, bring a large pot of salted water to a boil. Add the linguine and cook until al dente, stirring occasionally, about 8 minutes. Drain, reserving 1 cup of cooking liquid. Add the linguine to the ragu and toss to coat, adding some reserved cooking liquid to moisten. Transfer the pasta to a large serving bowl. Sprinkle with Parmesan and serve.

Marinara Sauce:

1/2 cup extra-virgin olive oil
2 small onions, finely chopped
2 garlic cloves, finely chopped
2 stalks celery, finely chopped
2 carrots, peeled and finely chopped
1/2 teaspoon sea salt, plus more to taste
1/2 teaspoon freshly ground black pepper, plus more to taste
2 (32-ounce) cans crushed tomatoes
2 dried bay leaves

In a large casserole pot, heat the oil over a medium-high flame. Add the onions and garlic and saute until the onions are translucent, about 10 minutes. Add the celery, carrots, and 1/2 teaspoon each of salt and pepper. Saute until all the vegetables are soft, about 10 minutes. Add the tomatoes and bay leaves, and simmer uncovered over low heat until the sauce thickens, about 1 hour. Remove and discard the bay leaf. Season the sauce with more salt and pepper, to taste. (The sauce can be made 1 day ahead. Cool, then cover and refrigerate. Rewarm over medium heat before using.)

Yield: 2 quarts

Episode#: E11E10

Copyright © 2006 Television Food Network, G.P., All Rights Reserved