



BRAISED PORK RIBS WITH RIGATONI

INGREDIENTS

- 1 rack Firsthand Foods ribs
- ¼ cup Extra virgin olive oil
- 2 Yellow onions, sliced
- 8 cloves Garlic, peeled
- 6 Pickled cherry peppers, seeded and quartered
- 2 35-oz. cans crushed tomatoes
- 2 Bay leaves
- 6 Sprigs thyme
- 1 lb. Rigatoni
- Parmesan, grated
- Fresh parsley
- Salt and pepper

DIRECTIONS

- 1.** Separate the ribs off the rack by cutting between each bone. Season with salt and pepper, and brown in a pan with olive oil.
- 2.** Once browned, remove ribs from pan and set aside. Add onions, garlic, and cherry peppers to pan and sweat until wilted.
- 3.** Stir in tomatoes, bay leaves, and thyme, and then return ribs to the pot. Simmer uncovered for about 2 hours or until the rib meat is fork tender. Remove bay leaves and thyme stems.
- 4.** Cook the rigatoni and toss with enough of the sauce to coat. Serve with the ribs, parsley, and grated parmesan.