

Short Rib Ragout with Pasta

from The Complete Meat Cookbook but also found [here](#)
printed from Smells Like Food in Here

leftover boneless short ribs (2 - 4), cut into 1/2-inch cubes
2 c leftover Tomato and Fennel Sauce
low-sodium beef or chicken stock, if needed
tomato puree, if needed
3/4 lb dried wide egg noodles
1/2 c freshly grated Parmesan cheese

Heat the short ribs in the sauce over medium heat.

If the sauce is too thick, dilute it with a little water or stock. If you don't have quite enough sauce (2 cups), add tomato puree as needed.

Meanwhile, in a large pot of boiling salted water, cook the noodles just until done.

Drain the noodles and put on a serving platter. Top with the ragout and sprinkle generously with the cheese.