

Rosemary Chicken Ragù

Serves 4

- 3 T unsalted butter
- 3 T tomato paste
- 6 garlic cloves, finely grated or chopped
- 4 anchovy fillets
- 1 tsp red-pepper flakes
- 1 rosemary sprig (or ¾ tsp dried)
- 120 ml dry white wine (optional)
- 675 to 900 g boneless, skinless chicken thighs
- 2 (400 g) cans crushed or whole tomatoes
- Salt
- 450 g fettuccine
- Grated Parmesan, for serving



1. Melt the **butter** in a large Dutch oven or pot over **medium heat**.
2. Add the **tomato paste, garlic, anchovies, red-pepper flakes** and **rosemary**. Stir until the tomato paste is a shade darker and sticking to the bottom of the pot, **2 to 4 minutes**.
3. Add **white wine** and simmer until nearly all evaporated, **2 to 4 minutes**.
4. Add the **chicken** and **tomatoes** and season generously with **salt**. Bring to a boil over **medium-high**, then reduce heat to gently simmer over **medium-low** until the chicken's cooked through and the sauce is flavorful, **30 to 35 minutes**.
5. Meanwhile, bring a large pot of **salted water** to a boil.
6. When the chicken is ready, turn off the heat under the sauce.
7. Add the pasta to the boiling water and cook until al dente. Reserve 1 cup (240 ml) pasta water, then drain the pasta.
8. While the pasta's cooking, remove the **rosemary** from the sauce. Using two forks, shred the **chicken** right in the pot. Taste and adjust with **salt**.
9. Return to **medium-low** to keep warm and thicken slightly until the pasta is ready.
(Some chicken is so juicy that the sauce might seem thin; just simmer it until it's thickened.)
10. Add the pasta to the sauce and toss assertively over **medium-high** until the pasta is well coated.
11. Add **pasta water** as needed to help the sauce cling to the pasta.
12. Serve with grated **Parmesan** on top.