**Slow Cooker Pork Ragu with Pasta**

3 tsp. vegetable oil

2 carrots, sliced

2 ribs celery sliced

1 large onion chopped

2 cloves garlic chopped

2 lbs. boneless country-style pork ribs

1 cup beef broth

2 Tbsp. tomato paste

1 (28oz.)can crushed tomatoes

1 ½ tsp. Italian seasoning

½ tsp. each pepper and salt

Pasta

1. In a large skillet, heat 1 ½ tsp. of the oil over high heat. Add carrots, celery, onion and garlic…cook 5 min, stirring until vegetables are browned. Remove from skillet. Add the remaining oil and pork; cook 5 minutes or until browned.

2. Transfer pork to a 5 quart slow cooker. Top with vegetables. Blend broth and tomato paste, add to slow cooker. Stir in tomatoes and half of the Italian seasoning, and pepper. Cook 5 ½ on High or 7 hours on Low.

3. Skim off fat. Remove ribs with a slotted spoon to platter; let cool. Stir in remaining Italian seasoning and pepper and salt into broth in slow cooker. Shred pork and add to liquid. Serve over pasta.