Slow Cooker Pork Ragu

2 pounds boneless pork butt, cut into 1/2" cubes

2 teaspoons kosher salt

1 teaspoon pepper

28 ounce can crushed tomatoes

4 ounces pancetta, diced

1 onion, chopped fine

2 carrots, diced

1/2 cup red wine

1/4 cup olive oil

6 sprigs fresh thyme

2 Tablespoons tomato paste

4 cloves garlic, minced

1 teaspoon fennel seeds

1/4 teaspoon red pepper flakes

1/2 cup chopped fresh parsley

1 pound cooked pasta

parmesan cheese

Sprinkle pork with salt and pepper.  Add to slow cooker.

Add tomatoes, onion, pancetta, carrots, wine, oil, thyme, tomato paste, garlic, fennel and red pepper flakes.

Cover and cook 8-10 hours on low.

Discard thyme sprigs. Shred pork with forks.

Stir in parsley.  Toss with pasta and top with parmesan cheese.