



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Onion

Did you know onions were a form of currency in the Middle Ages? They paid for rent, goods and services, and they were even given as gifts!



C2 One Pot Cheeseburger Pasta

Two of our favourites in one! Short pasta cooked in the pan in a tomato sauce with beef mince, onion and capsicum, finished with melted cheddar cheese and chopped pickles!

 25 minutes

 2 servings

 Beef

20 May 2022

Switch it up!

Instead of cooking the tomatoes and capsicum in the sauce, you can dice them and keep them fresh as a topping!

FROM YOUR BOX

BEEF MINCE	250g
BROWN ONION	1
TOMATO	1
GREEN CAPSICUM	1
TOMATO PASTE	1 sachet
SHORT PASTA	1/2 packet (250g)
GHERKINS	1 jar
BABY COS LETTUCE	1
SHREDDED CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, soy sauce, mustard (of choice)

KEY UTENSILS

large frypan with lid

NOTES

You can use Worcestershire sauce instead of soy sauce if you have some. We used dijon mustard for this dish.

Any leftover gherkins and cheese can be used in a toasted sandwich or hamburgers!

No gluten option - pasta is replaced with GF pasta. Cook pasta in a separate saucepan of boiling water. Reduce water in step 3 to 1 cup. Rinse pasta and stir through in step 5 (add more water to loosen if needed).



1. COOK THE BEEF AND ONION

Heat a large frypan over medium-high heat with **oil**. Add beef along with **2 tsp oregano**. Dice and add onion. Cook for 6-8 minutes, breaking up mince as you go. Season with **salt and pepper**.



2. ADD THE VEGETABLES

Dice tomatoes and capsicum and add to pan as you go. Stir through tomato paste, **2 tsp mustard** and **1 tbsp soy sauce** (see notes).



3. ADD THE PASTA & SIMMER

Add pasta and **300ml water**. Cover and simmer for 10 minutes until pasta is just tender. Remove lid and simmer for 2-3 minutes until reduced (see step 5).



4. PREP GHERKINS & LETTUCE

Meanwhile, drain gherkins and roughly chop (use to taste). Wedge and rinse lettuce. Set aside.



5. MELT THE CHEESE

Stir 1/3 the cheese through pasta. Scatter remaining cheese (to taste) on top, cover and cook for 2-3 minutes or until cheese is melted.



6. FINISH AND SERVE

Garnish pasta with chopped gherkins. Serve with cos lettuce on the side.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

