

for the  
little ones

# LAMB Pasta Bake



40 minutes



2 servings



LAMB

A cosy Greek pasta bake with spiced lamb, cheesy pasta and a creamy sauce on top. Great for colder nights or when you want something extra comforting!

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## FROM YOUR BOX

|                   |          |
|-------------------|----------|
| SHORT PASTA       | 500g     |
| LAMB MINCE        | 300g     |
| SHALLOT           | 1        |
| GARLIC CLOVE      | 1        |
| TOMATO PASTE      | 1 sachet |
| MILK              | 200ml    |
| PARMESAN CHEESE   | 1 bag    |
| LEBANESE CUCUMBER | 1        |
| CHERRY TOMATOES   | 200g     |

## FROM YOUR PANTRY

oil for cooking, salt, pepper, cornflour, dried oregano, ground cinnamon

## COOKING TOOLS

frypan, saucepan, ovenproof dish

For a faster option, serve this as lamb meatballs in tomato sauce over pasta — fewer pans, same great flavour!

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

**No gluten option** – pasta is replaced with GF pasta.



### 1. COOK the Pasta

Preheat oven to 220°C.

Boil a large saucepan of **water**, add **1/2 packet pasta**, and cook until just al dente. Drain and place in an oven dish.

**tip** Stir once or twice to stop sticking!



### 4. BUILD & Bake

Spread **meat sauce** over the **pasta**, tucking it in. Pour over the **cheese sauce** and sprinkle with remaining **parmesan**. Bake for 10 minutes until golden and bubbly.

**tip** Add a layer of baby spinach under the meat sauce for extra greens!



### 2. Make the Meat Sauce

Heat **oil** in a frypan. Brown the **lamb mince**. Dice and add **shallot**, crushed **garlic**, **tomato paste**, **1 tsp oregano**, **1/3 tsp cinnamon**, **2 tbsp water**, **salt**, and **pepper**. Cook for 5 minutes.



### 5. Make Side Salad

Dice **cucumber** and halve **cherry tomatoes**. Toss in a bowl with **olive oil**, **salt** and **pepper**. Set aside.

**tip** Try adding 1/2 tsp dried oregano, a splash of vinegar, or even some feta cheese or olives!



### 3. Prepare the Cheese Sauce

In a small pan, whisk **3 tsp cornflour** with **1 tbsp water**. Add **milk** and cook over medium heat, whisking, until thick. Take off the heat and stir in 1/2 the **parmesan**. Season to taste with **salt and pepper**.



### 6. finish AND Serve

Serve the **pasta bake** at the table with side **salad**.