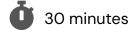






# Caramelised Onion and Beef Pasta

Sweet caramelised onion, mushroom and beef cooked in rich tomato sauce tossed through pasta, finished with parmesan cheese and served with fresh leafy salad.





2 servings



# Sneak in some veg!

You can grate and add a zucchini or carrot into the sauce if you want more veggies! Finely slice some spinach and stir through at the end until wilted.

## FROM YOUR BOX

SHORT PASTA	500g
BROWN ONION	1
BEEF MINCE	300g
BUTTON MUSHROOMS	150g
ROSEMARY	1 sprig
TINNED CHOPPED TOMATOES	400g
SHAVED PARMESAN CHEESE	1 packet
MESCLUN LEAVES	120g

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, butter, balsamic vinegar, sugar (of choice)

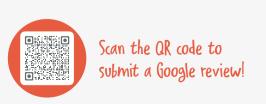
#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

You can dress the leaves with salad dressing of choice. To make a quick vinaigrette, whisk together 1 tbsp vinegar and 2 tbsp olive oil. You can also toss through 1/2 bag parmesan.

No gluten option - pasta is replaced with GF pasta.





# 1. COOK THE PASTA

Bring a saucepan of water to a boil. Add pasta and cook according to packet instructions or until al dente. Drain pasta (see step 5).



#### 2. CARAMELISE THE ONION

Heat a frypan over medium-high heat. Slice onion and add to pan as you go along with 1 tbsp oil and 20g butter. Cook for 6-8 minutes until starting to caramelise. Stir in 1/2 tbsp vinegar and 1 tsp sugar.



# 3. COOK THE BEEF

Add beef mince to pan. Slice mushrooms and chop rosemary leaves (reserve 1/2 for garnish). Add to pan and cook for 5 minutes, breaking up mince as you go. Season with **salt and pepper**.



# 4. SIMMER THE SAUCE

Stir in chopped tomatoes. Cover and simmer for 5 minutes.



# **5. TOSS THE PASTA**

Toss cooked pasta through the sauce until well combined (add water to loosen if needed). Season with **salt and pepper** to taste.



## 6. FINISH AND SERVE

Garnish pasta with parmesan cheese and reserved rosemary to taste. Serve at the table with mesclun leaves on the side (see notes).

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



