



### Product Spotlight: GH Produce

This dish uses a unique blend of Ozzie herbs, made locally by Chef Glen of GH Produce! If you love it, you can find it in our Marketplace – it's also great for stews, burgers and soups!



## Baked Beef Bolognese Penne

A classic bolognese recipe, elevated with GH Produce's blend of Ozzie herbs, including saltbush, pepperberry and lemon myrtle, tossed through penne pasta and topped with parmesan cheese!



35 minutes



4/6 servings



Beef

### Mix it up!

*Want bolognese each week but want to switch it up? Add a pinch of cinnamon, fennel seeds or chilli flakes the next time you make this! You can add ricotta or cheddar cheese for something different!*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	51g/44g	31g/28g	93g/70g

## FROM YOUR BOX

	4 PERSON	6 PERSON
SHORT PASTA	500g	500g
BROWN ONION	1	1
CELERY STICKS	2	2
BEEF MINCE	500g	500g + 250g
OZZIE HERB MIX	1 sachet	1 sachet
CARROT	1	2
TOMATO SUGO	1 jar	2 jars
PARMESAN CHEESE	1 packet	1 packet
MESCLUN LEAVES	1 bag	1 bag

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## KEY UTENSILS

large frypan, saucepan, oven dish (optional)

## NOTES

If you don't feel like turning on the oven, you can serve the bolognese tossed through the pasta and garnish with parmesan cheese instead.

Add the water to the sugo jar to rinse it out before adding to the pan.

You can dress the leaves with some balsamic vinegar and olive oil if preferred!

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



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### 1. COOK THE PASTA

Set oven grill to 250°C (see notes).

Bring a saucepan of water to a boil. Add **pasta** to boiling water and cook according to packet instructions or until al-dente. Drain and set aside.



### 2. COOK THE BEEF

Meanwhile, heat a large frypan over medium-high heat with **oil**. Dice **onion** and **celery**. Add to pan along with **beef mince** and **herb mix**. Cook for 6-8 minutes until browned.



### 3. SIMMER THE SAUCE

Grate **carrot** and add to pan. Cook for 2 minutes until softened. Pour in **tomato sugo** and **1/4 cup water** (see notes). Cover and simmer for 5 minutes.

**6P - add 2-3 tsp dried oregano for extra flavour.**



### 4. BAKE THE PASTA (OPTIONAL)

Toss **cooked pasta** and **1/2 the cheese** into sauce until well combined. Season to taste with **salt and pepper**.

Transfer to an oven dish and top with **remaining cheese**. Place under the grill for 3-5 minutes until golden.



### 5. FINISH AND SERVE

Serve **baked bolognese** at the table with **mesclun leaves** (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**

