

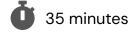




# Lamb Ragú

# with Lemon Ricotta

A family-friendly twist on classic ragú, made with tender lamb mince, grated vegetables, and mild spices in a rich tomato sauce. Served over pasta and finished with zesty ricotta and fresh parsley.





Lamb



2 servings

# Switch the flavours!

You can use fresh rosemary, dried oregano or a pinch of ground cumin to boost the flavours! For a spiced flavour, switch the dried rosemary for 1-2 tsp curry powder.

TOTAL FAT CARBOHYDRATES 58g

#### **FROM YOUR BOX**

LONG PASTA	500g
BROWN ONION	1
LAMB MINCE	300g
CARROT	1
ZUCCHINI	1
TOMATO PASTE	1 sachet
TOMATO PASTE  TINNED CHOPPED TOMATOES	1 sachet 400g
TINNED CHOPPED TOMATOES	400g
TINNED CHOPPED TOMATOES RICOTTA	400g 1 tub

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, dried rosemary

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

You can use fresh rosemary if you have some. Dried oregano or thyme will also work well.

You can use a stick mixer or blender to whip the ricotta for a smoother finish.

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





#### 1. COOK THE PASTA

Bring a saucepan of water to a boil. Add 1/2 packet pasta and cook according to packet instructions or until al dente. Drain pasta.



#### 2. BROWN THE LAMB

Heat a frypan over medium-high heat with oil. Dice and add onion with lamb mince. Cook for 5 minutes, or until browned. Season with salt and pepper.



## 3. SAUTÉ THE VEGETABLES

Grate **carrot** and dice **zucchini** (or grate for quicker cooking). Add to pan along with **1/2 tbsp dried rosemary** (see notes). Cook for 2–3 minutes, until softened and fragrant.



#### 4. SIMMER THE SAUCE

Stir in tomato paste and chopped tomatoes. Cover and simmer for 10 minutes. Season with salt and pepper to taste.



### **5. PREPARE THE RICOTTA**

Meanwhile, combine **ricotta** with <u>1/2</u> <u>lemon zest and juice</u>, wedge remaining (see notes). Season with **salt and pepper** to taste.



#### 6. FINISH AND SERVE

Toss **cooked pasta** with **lamb ragu** and divide between bowls. Top with **lemon ricotta** and chopped **parsley**. Serve with **lemon wedges** on the side.

How did the cooking go? Share your thoughts via My Recipes tab in your Profile and leave a review. Something not right? Text us on 0448 042 515 or email hello@dinnertwist.com.au



