



### Product Spotlight: Oregano

Soak the oregano in a small bowl of cold water to remove any fine dirt or sand before using it! Store any leftovers wrapped in a paper towel in the fridge.



## Greek Lamb Ragu Pasta

A summer-style lamb bolognese with rosemary and garlic tossed through pasta along with Kalamata olives, finished with fresh oregano.



25 minutes



4/6 servings



Lamb

### Switch it up!

*You can add some crumbled feta cheese or grated parmesan to this dish! For a different flavour, leave the olives out and cook the lamb with some curry powder.*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	52g	48g	100g

## FROM YOUR BOX

	4 PERSON	6 PERSON
SHORT PASTA	500g	500g
LAMB MINCE	600g	600g + 300g
GARLIC CLOVES	2	3
BROWN ONION	1	2
CARROT	1	2
ZUCCHINI	1	1
CHOPPED TOMATOES	400g	2 x 400g
TOMATO PASTE	1 sachet	1 sachet
KALAMATA OLIVES	1 tub	1 tub
OREGANO	1 packet	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried rosemary

## KEY UTENSILS

large frypan with lid, saucepan

## NOTES

You can use fresh chopped rosemary if preferred.

If you want to hide the veggies even further you can grate the zucchini too.

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



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### 1. COOK THE PASTA

Bring a large saucepan of water to a boil. Place **pasta** in boiling water and cook according to packet instructions or until al dente. **Reserve 1/2 cup cooking water.** Drain and set aside.



### 4. TOSS THE PASTA

Rinse and chop **olives**. Add to pan along with **cooked pasta** and **reserved cooking water**. Toss until well combined. Season to taste with **salt and pepper**.



### 2. COOK THE LAMB

Heat a frypan over medium-high heat with **oil**. Add **lamb mince**, **crushed garlic** and **2-3 tsp rosemary** (see notes). Dice and add **onion**. Cook for 5 minutes until browned.



### 5. FINISH AND SERVE

Divide **pasta** among bowls. Garnish with **oregano leaves**.



### 3. SIMMER THE SAUCE

Grate **carrot** and dice **zucchini** (see notes). Add to pan along with **chopped tomatoes** and **tomato paste**. Cover and simmer for 10 minutes.

**6P - add 1/2 cup water.**

**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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

