



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



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!



N2 Baked Beef Bolognese Penne

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



20 minutes



2 servings



Beef

September 2022

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 too!

FROM YOUR BOX

SHORT PASTA	500g
BROWN ONION	1
CELERY STALK	1
BEEF MINCE	250g
OZZIE HERB MIX	1 sachet
CARROT	1
TOMATO PASSATA	1 bottle
PARMESAN CHEESE	1 packet
MESCLUN LEAVES	1 bag (60g)

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.

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

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Set oven grill to 250°C (optional, 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

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 passata. Cover and simmer for 5 minutes.



4. BAKE THE PASTA (OPTIONAL)

Toss cooked pasta and 1/2 the cheese (or use to taste) into sauce until well combined. Season 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**

