



Product Spotlight: Persian Feta

Made by The Naked Food Co. right here in WA, this luscious feta ball is brined in oil for a creamier, milder flavour than Greek-style feta.



Turkish Lamb Pasta with Persian Feta

A show-stopping Turkish-inspired dish of bold spiced lamb ragu, tossed with pasta, served with creamy Persian feta, and a scatter of pine nuts and currants.



35 minutes



Lamb



2 servings

Bulk it up!

To bulk up this dish, add roasted eggplant or capsicum to the pasta sauce. You can also serve it with a side salad of diced tomato, cucumber, shallot, green capsicum, parsley, and a simple lemon-olive oil dressing.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	72g	88g	127g

FROM YOUR BOX

ORECCHIETTE PASTA	1 packet
LAMB MINCE	300g
BROWN ONION	1
GARLIC CLOVE	1
TURKISH SPICE MIX	1 packet
CHOPPED TOMATOES	400g
LEMON	1
PARSLEY	1 packet
PINE NUTS & CURRANTS	1 packet
PERSIAN FETA	1 tub

FROM YOUR PANTRY

oil for cooking, butter (see notes), olive oil, salt, pepper

KEY UTENSILS

2 frypans, saucepan

NOTES

Substitute butter with olive oil if preferred.

Use the back of a cooking spoon to break up lumps in the lamb mince as you are browning.

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

Turkish spice mix: ground cumin, ground coriander, ground paprika, ground fennel, dried chilli flakes



1. COOK THE PASTA

Bring a large saucepan of salted water to a boil. Add 1/2 packet pasta and cook according to packet instructions or until al dente. Reserve 1/2 cup cooking liquid then drain pasta.



2. BROWN THE LAMB

Heat a large frypan over medium-high heat with oil. Add **lamb mince** (see notes), cook for 4 minutes until beginning to brown. Dice **onion** and crush **garlic**. Add to pan and cook for 3 minutes to soften.



3. SIMMER THE PASTA SAUCE

Reserve 1 tsp spice mix for step 4.

Add remaining spice mix to pan. Cook, stirring, for 1 minute. Add **chopped tomatoes** and 1/4 cup cooking liquid (from pasta). Simmer, semi covered, for 8-10 minutes until thickened.



4. MAKE THE BUTTER

Heat a small frypan over medium heat, add 1 tbsp butter and 1 tbsp olive oil. Cook until **butter** has melted. Stir in reserved spice mix. Remove from heat and allow to steep for 2 minutes then remove to a bowl.



5. TOSS THE PASTA

Toss **pasta** into sauce, adding extra **cooking liquid** as necessary to loosen. Add zest and juice from 1/2 lemon. Stir to combine and season with **salt and pepper**.



6. FINISH AND SERVE

Roughly chop **parsley** (including tender stems) and wedge remaining lemon.

Divide **pasta** among shallow bowls. Add **Persian feta** and spoon over **butter**. Top with **pine nuts & currants**, and **parsley**. Serve with **lemon wedges**.

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