



Product Spotlight: Thyme

To quickly remove thyme leaves, place your fingers at the bottom of the stem, hold it upside down and firmly slide the leaves down.



White Lamb Ragù

with Garden Salad

Diced lamb shoulder slow cooked in a thyme-flavoured white ragù, tossed through calamarata pasta, served with parmesan cheese and a fresh garden salad.



20 minutes + 3-4 hours slow cook



Lamb

Switch it up!

If you don't have a slow cooker, you can cook the ragù in a heavy base casserole pan on the stove top. Add extra liquid to account for evaporation.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	100g	65g	205g

FROM YOUR BOX

DICED LAMB SHOULDER	400g
BROWN ONION	1
CARROT	1
CELERY STICK	1
GARLIC CLOVE	1
THYME	1 packet
CHICKEN STOCK PASTE	1 jar
LEMON	1
SHORT PASTA	500g
LEBANESE CUCUMBER	1
MESCLUN LEAVES	60g
SHAVED PARMESAN CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

frypan, slow cooker

NOTES

If your slow cooker has a sauté function, you can sear the meat in the cooker instead of in a frypan. You can set the slow cooker to a low heat and cook for 5–6 hours instead.

Add whole thyme stalks to slow cooker and pick out after cooking.

If desired, add 1/4 cup milk to ragù and pasta for extra sweetness and creaminess.



1. BROWN THE LAMB

Heat a large frypan (see notes) over medium-high heat. Coat **lamb** with **oil**, **salt** and **pepper**. Add to pan and cook for 5–8 minutes until browned all over. Remove lamb to slow cooker.



2. PREPARE THE VEGETABLES

Meanwhile, dice **onion** and **carrot**. Slice **celery**, crush **garlic** cloves and pick **thyme** leaves (see notes). Add to slow cooker as you go.



3. SIMMER THE RAGU

Pour **400ml water** into slow cooker and add **stock paste**. Stir to combine. Simmer for 3 1/2–4 hours or until tender.



4. MAKE GARDEN SALAD

Bring a saucepan with water to a boil (for the pasta).

Zest **lemon** and set aside. Crescent **cucumber**. Add to a bowl along with **mesclun leaves**. Squeeze in juice from 1/2 lemon (wedge remaining) and toss to combine.



5. COOK & TOSS THE PASTA

Add **pasta** to boiling water and cook according to packet instructions or until cooked al dente. Reserve **1/4 cup cooking liquid** (see notes). Drain pasta and stir through ragù. Add lemon zest lemon and season to taste with **salt and pepper**.



6. FINISH AND SERVE

Garnish tossed pasta with **parmesan cheese**. Serve tableside along with garden salad and lemon wedges.

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