



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



4/6 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
70g/61g	54g/49g	116g/86g	
4/6 Person:			

FROM YOUR BOX

	4 PERSON	6 PERSON
ORECCHIETTE PASTA	1 packet	1 packet
LAMB MINCE	600g	600g + 300g
BROWN ONION	1	1
GARLIC CLOVES	2	3
TURKISH SPICE MIX	1 packet	2 packets
TOMATO PASTE	1 sachet	2 sachets
CHOPPED TOMATOES	400g	400g
LEMON	1	2
PARSLEY	1 packet	1 packet
PINE NUTS & CURRANTS	1 packet	2 packets
PERSIAN FETA	1 tub	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 **pasta** and cook according to packet instructions or until al dente. Reserve **1 cup cooking liquid** then drain pasta.

6P – reserve 1 1/2 cups cooking liquid.



4. MAKE THE BUTTER

Heat a small frypan over medium heat, add **2 tbsp butter** and **2 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.



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.



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**.

6P – add zest and juice from 1 lemon.



3. SIMMER THE PASTA SAUCE

Reserve **2 tsp spice mix** for step 4.

Add **remaining spice mix** and **tomato paste** to pan. Cook, stirring, for 1 minute. Add **chopped tomatoes** and **3/4 cup cooking liquid** (from pasta). Simmer, semi covered, for 8–10 minutes until thickened.

6P – reserve 3 tsp spice mix, add 1 cup cooking liquid.



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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