



### 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** 68g **TOTAL FAT** 49g **CARBOHYDRATES** 107g

## FROM YOUR BOX

DICED LAMB SHOULDER	700g
BROWN ONION	1
CARROTS	2
CELERY STICKS	2
GARLIC CLOVES	2
THYME	1 packet
CHICKEN STOCK PASTE	2 jars
LEMON	1
LEBANESE CUCUMBERS	2
MESCLUN LEAVES	120g
SHORT PASTA	500g
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 **carrots**. Slice **celery**, crush **garlic** cloves and pick **thyme** leaves (see notes). Add to slow cooker as you go.



### 3. SIMMER THE RAGU

Pour **750ml 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 **cucumbers**. 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**. Drain pasta and stir through ragù. Add lemon zest 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.

**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**

