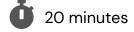




# Beef Ragù

# with Fresh Pappardelle

Amazing freshly made pappardelle pasta from local business Mancini Pasta tossed with a hearty beef ragù with flavours of rosemary and balsamic vinegar.





2 servings





Skip the fresh rosemary and flavour the sauce with dried oregano and garlic instead. Add a tin of crushed tomatoes or a sachet of tomato paste for a more bold tomato flavour.

#### FROM YOUR BOX

BEEF MINCE	300g
RED ONION	3/4 *
CELERY STICK	1
CARROT	1
ROSEMARY SPRIG	1
PASTA SAUCE	3/4 jar *
ASPARAGUS	1 bunch
FRESH PAPPARDELLE	1 packet (250g)
PARMESAN CHEESE	1/2 packet *

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

salt, pepper, balsamic vinegar

#### **KEY UTENSILS**

frypan, saucepan

#### **NOTES**

Add some fresh crushed garlic or stock for extra punch.

No beef option - beef mince is replaced with chicken mince. Add oil to pan and increase cooking time to 4-5 minutes or until cooked through. Add 1 sachet (2 tbsp) tomato paste.

No gluten option – fresh pasta is replaced with GF fresh pasta. Cook as per recipe.

Veg option – beef mince is replaced with 100g red lentils and 1 sachet of tomato paste. Add lentils at step 2. Add tomato paste and 1 1/2 cup water at step 3. Simmer for 10–12 minutes or until lentils are tender. Add more water if needed.



#### 1. BROWN THE MINCE

Bring a large saucepan of water to the boil (for the pasta and asparagus).

Heat a frypan over high heat. Add beef mince and cook for 3-4 minutes, breaking up lumps with a spoon.



### 2. ADD THE VEGETABLES

In the meantime, dice onion, celery and carrot (alternatively grate), chop rosemary leaves. Add to pan and season with **salt and pepper**.



#### 3. SIMMER THE SAUCE

Pour in 3/4 jar of pasta sauce (reserve remaining for recipe 3), cover and simmer for 7-8 minutes.



# 4. BLANCH THE ASPARAGUS

Trim asparagus and halve lengthways if the stems are thick. Blanch in the boiling water for 2 minutes or until cooked to your liking. Remove with a slotted spoon and refresh under cold water.



## 5. COOK & TOSS IN PASTA

Add pappardelle pasta to boiling water and cook for 3 minutes. Drain and add to sauce. Toss gently to combine and season with 1/2 tbsp balsamic vinegar, salt and pepper.



#### 6. FINISH & PLATE

Serve pasta and ragu topped with asparagus and grated cheese.

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



